
40 Homewood Community Newsletter

Volume 2, Number 4

April 1, 2004

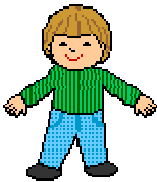


April 11, 2004

HAPPY PASSOVER

April 6 – 13, 2004

Kids say the Darndest Things



After a church service on Sunday morning, a young boy suddenly announced to his mother, "Mom, I've decided to become a minister when I grow up."

"That's okay with us, but what made you decide that?" "Well," said the little boy, "I have to go to church on Sunday anyway, and I figure it will be more fun to stand up and yell, than to sit and listen."



We finally have something to celebrate. Our garage renovations are just about finished. Only the stairways are left to be done. It looks so new and clean and fresh.



We also now have 100 additional new bicycle storage spaces. These are in addition to the existing bicycle room. This will help alleviate our ever growing need for bicycle storage

February 29, 2004

By John Kell

A very pleasurable evening took place on the above date starting at 7:00 pm and concluding 5 hours later.

It was of course, **Academy Awards Night** and the over a dozen people who turned up had a very pleasurable evening. A contest to pick the winners was held with two prize winners, **Margaret Osmond** and **John Kell**.

The event was convened by **Margaret Osmond** who did the shopping for nibblies and along with **Florence Rice** made sandwiches which were very eagerly consumed by everyone half way through the long evening.

Thanks go out to **Don Sangster**, our weekly movie man who was the host for the evening.

Positive interaction like this is good for our building. Our community spirit is only as good as we all make it!!



Getting to Know You

Help us build community at 40 Homewood. Nominate someone--your neighbour, a friend, or just someone you're curious about--for our "**Getting to Know You**" column. Drop the suggestion in the box in the office, or phone **Charles Marker** at ☎ 416-968-3458. We look forward to hearing from you.

As noted in our previous newsletter, no one's profile will be printed without permission from the nominee.



Last Train from Paris

By Neil Gilson

Picture a luxury European railway coach with only 9 compartments. It could possibly be the Orient Express. Coming on board are nine passengers. Several are royalty, some are famous and some are infamous. One of these passengers will not make it to the end of the trip. One of the remaining eight is a murderer. Who is it? Who was actually murdered?

If you didn't attend the Murder Mystery dinner theatre presented by the Homewood Players on Sunday evening, March 7th, in the Recreation Room, you missed some fun and intrigue. You also missed an excellent dinner.

The play was presented in four acts and dinner was served by the passengers in four stages between each act. Only 50 tickets are available for these events, which are held each year to the wide acclaim of those who are lucky enough to obtain tickets early enough. The food was great, there was suspense and also many laughs. Everyone had a good time and all are looking forward to the next production, which could possibly come in the Fall.

Make sure that you don't miss the next one. See you then?

This was the second production by the Homewood Players, the first being "Murder at Breaking Point Lighthouse", which took place last year. Don't miss the next one!

Editor's note...Thanks for the great write-up Neil, now let me give the kudos. Thanks go out firstly to **Violet Green** who initially suggested these events and who provided much needed moral support. Thanks to the actors and waiters: **Arthur Martin, Neil Gilson, Denise Redwood, Pamela Brunton, Linda Chalmers, Brian Brenie, Martha McGrath** and especially **Russell Baxter** who wore three hats as he was also the narrator. The Oscar goes to **Pamela Brunton** who kept us all laughing with her ad-libs and repartee.

Thanks to **Florence Rice**, who put in many, many hours writing scripts, **David Thornton and Brian Brenie**, who gave up several hours to make sure the sound was good, **Dave Campbell**, who once again loaned us some uniforms for costumes, **John Kell**, who videoed the event for us, **Denise Redwood** who did the production of the tape, the caterer, **Ernie Wesley** ☎ 416-975-0143, **Raymonde Guichaud** who helped serve the food and **Arthur Martin** and his team of volunteers who spent a tremendous amount of time and energy to make this event so successful.

LET'S GET RID OF PIGEONS



Obviously it is against the Municipal Code. Is this incentive enough for keeping people from feeding the pigeons?

On the day that last month's newsletter came out, a note was slid under my door. It was anonymous. The person who wrote did not wish their name printed. Here is one paragraph.

*I dream, I dream of the day to come where
pigeons you and me will live without fear in
the Garden Of Eden.*

If the person who gave me this is willing to put his/her name on it, I will be glad to publish the whole poem.

Obviously there are two sides to this pigeon issue. I know, I know, they are God's creatures. Unfortunately the pigeons that dwell in our city are not clean and do carry dirt and disease.

All we are asking, is that you do not feed them **on our property**. Most of us don't want to have to clean their droppings off our balconies.

I don't want to flog a dead horse on this subject and will try not to bring it up again unless more people complain and it becomes a problem. Let's respect each other.



To everyone who has a birthday this month



Getting To Know You



Howayda, Omar, Habiba and Elmi

Seven years ago Howayda and Elmi left good jobs at the Canadian Embassy in Cairo to start a new life in Toronto. She had trained as a lawyer and he as an electrical engineer. What with speaking French, English and Arabic, the future looked promising. Habiba was born the next year and Omar was born just six months ago.

They knew immigrating wouldn't be easy. After several other jobs, Howayda now works as an administrative assistant for the federal department of Canadian Heritage. She's grateful for the benefits that allow her to "play mommy" to Omar for the first year, but the job is not challenging. Going back to law school has long been a dream; it's now become a goal.

As for Elmi, he has moved around in various departments at Sprint Canada. His job in order processing is good, and Canada is an easy place to live; both social security and health care are still absent in Egypt. Habiba attends French School at Gabrielle Roy. As for Omar, his job is to grow quickly. His dad is impatient to toss a basketball around.

The family has lived at 40 Homewood since 1997.

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Credits for this section:

The interviews were conducted by **Connie John**

The photographer is **Charles Marker**



Getting To Know You



Violet Green

When Violet White married Alvan Green, the preacher announced that he "liked the colour scheme," –and her life has been colourful indeed.

Her early years could be reflected in a series of snap shots: a baby picture in 1916 at Southend-on-Sea, England; a hair-dresser in her 20's; a bread-truck driver during WWII; a student again at 40, earning a teaching certificate. Then, widowed at 44, she came to Canada alone, \$1,000 in her pocket, to start a new life.

Violet got a school contract in Port Dover where she taught home economics for several years. As a new Canadian, however, she wanted to be nearer the action and, soon, she was in Toronto teaching hairdressing, first at Danforth Tech and then at Lakeview. The assignment was tough, but rewarding; she still hears from her students.

Although Violet misses the smell of the sea and her English garden, she has "enjoyed her 41 years" in Canada. Making wise investment choices has allowed her to establish an ongoing scholarship at the Royal Conservatory of Music. Many young music students continue to benefit from her generosity.

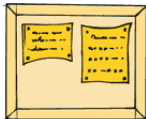
Violet has been at 40 Homewood since October, 1972



Big Brother is Watching

There may be some of you out there that do not already know that there are now cameras in the elevators. Management Office can now watch everything that happens on the elevators.

Swipe every time you enter the garage, you risk having the door coming down on the roof of your car.



The locked bulletin board on B1 near the swimming pool is being reinstated.

Residents wishing to post notices on this board must bring their notices to the Management Office. They will be posted for two weeks.

An additional posting time must be requested.

Maintenance Fees

There have been a lot of rumors lately about apartments of the same square footage having differing maintenance fee schedules. The maintenance fees have nothing to do with the square footage of any unit.

The maintenance fee schedule is laid out for each separate unit in the yellow Declaration booklet that each person is given when they move into the building.

These percentages have been the same for the whole thirty years the building has existed and have not changed in all that time.



Questionnaire

A short questionnaire asking what kind of events you would like to see take place in the building will appear in your mail box at the same time as this newsletter. We ask that as many of you as possible kindly fill it out and return it to the Management Office. Thank you

Life's Meaning

Submitted by Sylvia Keshen

These things make life worthwhile to me.
A sunset sky, a maple tree,
A mountain standing grim and gray
Against the sky line far away
A baby's laugh, a summer breeze,
A roadway winding 'neath the trees;
A friend to trust, a book to read,
And work which meets some human need.

An through it all, a sense of God
Lifting my soul above the sod
The hope and peace which He can give
These make it worth my while to live.

Garbage Chute

When putting your garbage down the chute on each floor, please shove it all the way in. Those doors are hard to handle and people with canes or walkers have quite a struggle sometimes to get their garbage down.

If you have a home care worker who empties the garbage for you, could you please ask them to follow that procedure.

Ongoing Activities



Bridge in the recreation room,
Mondays and Wednesdays at 7:30 pm.



Movies with Don in the
recreation room, Thursdays or Fridays at
7:30. Notices posted every week.

The Secrets of Vinegar

By Violet Green

Vinegar has been around for centuries. The earliest mention of vinegar is in Babylonian writings from around 5,000 BC. The Babylonians made a palm wine by tapping palm trees and was said to be such a heady drink, it had to be enjoyed fresh or it would turn into vinegar. It was said that "beer that went sour wandered into the kitchen" and was used to prepare sauces and preserve foodstuffs. These clever people added herbs and spices to basic vine gas, thus changing the flavour and expanding the demand. By 2,000 BC, the brewing of vinegar had turned into a thriving business and few households bothered to make their own.

The Greeks used vinegar extensively -- Hipococrates who lived from 460–370 BC is said to have prescribed vinegar for many maladies. Vinegar has great history—far too much to include in this article.

Vinegar is a wonderful antiseptic. In either 2002 or 2003, two hospitals were disinfected from top to bottom with vinegar water – in Canada--½ cup to ½ of water.

Some uses of vinegar.

- ▶ Mirrors, windows, any other glassware all sparkle without smears when vinegar water is used.
- ▶ Floors are disinfected and cleaned
- ▶ A final rinse to the hair—diluted of course.
- ▶ Removes grease and many stains and musty odours.
- ▶ Restores and brightens up coloured garments or carpets.
- ▶ Kind to the environment.
- ▶ Damp dusting makes your ornaments shiny and clean.
- ▶ Cleans the kitchen sink of grease and odour
- ▶ Use as a rinse in your dishwasher.
- ▶ Cleans paint brushes.
- ▶ When making vegetable soup, add one or two tablespoons of vinegar. The result is very tasty and pleasant.
- ▶ Don't forget the sweet and sour sauce and the various marinades plus home prepared pickles.
- ▶ There are many flavored vinegars—Rice vinegar and Balsamic are popular, as well as red wine and lemon types.

Here are two recipes with vinegar taken from

The Incredible Secrets of VINEGAR by Marie Nadine Antol.

Vinegar Custard Pie

Yield: 1 Pie

- ½ cup butter (no substitute)
- 3 eggs or the equivalent in egg substitute
- 1 ½ cups sugar
- ¼ cup apple cider vinegar
- 2 tablespoons flour
- 1 tablespoon vanilla extract
- 8 or 9 inch prepared pastry shell

- 1) Preheat oven to 325°F.
- 2) Melt the butter in a small saucepan over low heat or in a microwave, and allow to cool
- 3) Whisk the eggs to a froth in a medium-sized bowl. Add the melted butter, sugar, vinegar, flour, and vanilla extract, and stir until well blended. Pour into pie shell.
- 4) Place the pie in the oven and bake until a knife inserted into the center comes out clean, about 1 hour. The top should have a thin, golden brown crust. Remove from the oven and serve warm. Refrigerate any leftovers.

Italian Strawberries

Yield: 4 servings

- 1 quart strawberries
- 4 teaspoons sugar
- 1 tablespoon balsamic vinegar

- 1) Pass the strawberries through a gentle stream of water, then quickly pat dry with paper toweling. Do not wash them, since this will cause them to lose their flavor. Remove the stems and cut the berries in half. If any berries are very large, quarter them.
- 2) Place the strawberries in a shallow plate and sprinkle with the sugar. Cover tightly with aluminium foil or plastic wrap, and let sit at room temperature for at least 2 hours. Shake or stir occasionally. If preparing the day before, place in the refrigerator overnight and bring to room temperature before continuing with step 3.
- 3) Drizzle the berries with the vinegar 30 minutes before serving. To serve, ladle into small serving bowls.

Recipe Exchange

How about a Recipe section? Does anyone have any that they want to share?



Laundry Room Etiquette

I keep writing so much in this newsletter that we should respect each other. It is not hard. When doing your wash, please pay attention and remove your clothes from the washer or dryer in a timely fashion. If you intend to go out and leave them there then do your laundry some other time when you can keep an eye on it. It is extremely frustrating when other residents go down and find that a washer or dryer cycle is finished and the clothes are just sitting there and stay there for an hour or so. If you habitually tend to forget that you have laundry down there, why not take the time and sit down there. Bring a book, or take one of the ones that are there. There is a TV for people's enjoyment. Respect your neighbours.



Recycling Corner



Flattened milk and juice cartons should be deposited in the bins with the bottles, jugs, jars, metal cans, etc., **NOT IN THE PAPER BINS.**



April 4, 2004

Put your clocks ahead one hour.

Games



How about some more games to play on Bridge night? Anyone interested in **Scrabble, Chess, Trivial Pursuit** or any other game that you might enjoy but have no one to play with?

Deliveries

When you are expecting a delivery, please let the Management Office know. The pads have to be put on the freight elevator.

When your goods arrive, please either let the office know or if it is a weekend, the security guard and they will tell the superintendents to put the freight elevator on hold for you.

Note from the Editor



Martha McGrath, Unit 615
marthamcgrath@sympatico.ca

Thanks to **John Kell** who also submitted a review on "Last Train from Paris". John, I used one of your ideas and think what I wrote are your sentiments also.

I see notices on the bulletin boards selling things. Why not post here too. This newsletter gets circulated to everyone in the building. More people will see it.

Martha

