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# 40 Homewood Community Newsletter

Volume 3, Number 5

May 1, 2005

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May 8<sup>th</sup>, 2005

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## Days of our Children

Monday's child is fair of face.  
Tuesday's child is full of grace.  
Wednesday's child is loving and giving.  
Thursday's child works hard for a living.  
Friday's child is full of woe.  
Saturday's child has far to go.  
But the child that is born on the Sabbath day,  
Is brave and bonny, and good and gay.

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**Happy Victoria Day**  
May 23<sup>rd</sup>, 2005

Victoria Day is officially the Sovereign's birthday. The Sovereign's birthday has been celebrated in Canada since the reign of Queen Victoria (1837-1901) in honour of her actual birthday, May 24. It was declared a holiday by the Legislature of the Province of Canada in 1845.

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Attached to this issue is a form to be filled out by residents for safety purposes. It is imperative that the Management

Office has this information on file in the case of an emergency. It is required by the Fire Department. Please complete and return to the Office.

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## A CHRISTMAS DINNER IN JUNE!!!

JUNE 11<sup>th</sup>, 2005  
Recreation Room, B1 Level  
6:00 pm  
\$20.00

Dinner, wine, music  
Come and enjoy some Christmas spirit

Tickets available from the office.  
Please purchase tickets before June 6<sup>th</sup> in order that we know how many people are attending.

Hope to see you there!

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## Getting To Know You



*Barbara Bodnar*

Barbara is just back from a six-week holiday in Australia, where the animals—the dolphins, kangaroos and koala bears—just wowed her! Retired since last June and bitten by the travel bug, she hopes to see Italy soon. If a part-time job comes up, that would make traveling just that much easier.

Barbara has always lived near the group residences for children where she worked, being within reach for emergencies. Most recently, she was head of residence at the National Ballet School, with its 100 students—boys and girls—from 10 to 16 years old. There, she managed not only the children but 12 fulltime staff with responsibilities for the kitchen, laundry, cleaning and the rest.

Hamilton was home to Barbara for her first 40 years. With a double degree from MacMaster in sociology and social work, she worked in the school system and at group homes there. The move to Toronto was prompted by a job at the J.D. Griffin Adolescent Centre, where she worked for six years with mentally challenged children having emotional difficulties.

Barbara walks often to Riverdale Farm where, in addition to working with the quilting group, she helps tend the garden and delights in the animals. She looks at our own back yard and imagines more colour along our back fence and a more lively pool patio. She loves living downtown and became an owner at 40 Homewood in 2000.

*Credits and thanks for this section go to  
Connie John & Charles Marker*



## Getting To Know You



*Dennis Araya*

You saw him a few years ago with his three gorgeous German Shepherds. Or this year, going to work on his black and white Indian motorcycle. Or maybe you caught the Toronto Star article about his renovations on our top floor. However you remember Dennis, he was probably in motion.]

Dennis came from Viña del Mar, Chile, in 1988, already trained as a pilot. In Toronto, he studied airplane maintenance, then followed his family into the restaurant business. For a while, he serviced Conrad Black's plane at Pearson by day and reported to the Radisson restaurant by night, a schedule that got less crazed when Dennis moved his business to the Island Airport. Now, he manages the restaurant high up at the Weston Harbour Castle Hotel.

Dennis has raced and collected motorcycles; rebuilt a wreck of an airplane and sold it; bought and sold a hangar; ditto, a 48' power boat he picked up one summer.

Since 1998, his condo at 40 Homewood, is his work of art. Who else in the building has a \$20,000 stainless steel bathroom with marble and mirrors all around, and a full theatre set-up in the living room?

Next, Dennis has fixed his sights on buying a helicopter and learning to fly it. "If nobody does it, I want to do it. I want to live the ultimate life, a different life, a purposeful life."







Flower – Lily of the Valley  
Birthstone – Emerald

## BRAIN TEASERS

What do you think the following mean?

Last month's answers

1. Read between the lines
2. Circles under the I's
3. Split Level
4. Backward Glance

1.  If a barrel full of water weighs 100kg, what could you add to the barrel to make it lighter?	2. 
3. CHAIR	4. <div style="border: 1px solid black; padding: 5px; display: inline-block;">SAND</div>



## Yard Sale

In order for us to have a **yard sale** this summer, we need a convener to organize it. Please give your name to the Office and they will give you the details. It mainly consists of making sure that everyone who has purchased a table, gets one. Also, putting flyers up on poles around the neighbourhood to advertise it. I have a template for the posters in my files and would be glad to make them up. The office will photocopy the number you need.

## RECIPE EXCHANGE

Submitted by Charles Marker

Here is a recipe that **Martin Banfather** has made with great success a couple of times. It has only olive oil for "fat," so it's relatively healthy for a dessert. And oh so delicious!

## Orange Olive Oil Cake

- \* 2 eggs
- \* 1 ¼ cups sugar
- \* ¾ cup extra virgin olive oil
- \* ¾ cup 2% milk
- \* zest of two oranges
- \* 1 cup + 2 Tbsp all purpose flour
- \* ¼ tsp baking powder
- \* ¼ tsp baking soda
- \* dash salt
- \* icing sugar for dusting

Orange salad (this could be a varied fruit salad - or just oranges)

- \* 2 oranges (from which one gets the zest, above)
- \* 2 Tbsp good quality extra virgin olive oil
- \* 2 Tbsp sugar

### Directions

1. Preheat oven to 350 °F. Butter and flour a 9-inch round cake pan.
2. In a large bowl, whisk eggs and sugar. Add olive oil, milk and orange zest and mix well. In a separate bowl, stir flour, baking powder, baking soda and salt. Add to olive oil batter and stir just until smooth. Pour into prepared pan and bake for 40 to 50 minutes, until a tester inserted into the center of the cake comes out clean.
- 3.. Let cake cool completely, then turn out onto a plate and dust with icing sugar.

### Salad

1. Cut away skin and pith from outside of oranges and cut out sections of orange with a paring knife, pulling the orange segment out of its membrane. Immediately before serving, toss oranges with olive oil and sugar and serve with a slice of cake.

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## Annual General Meeting

Thursday, June 16, 2005  
Primrose Hotel.  
7:30 pm

### Schedule of Meetings

**Wednesday**, June 8, 2005 – Financial Mtg.  
**Sunday**, June 12, 2005 – Nomination Mtg.  
**Thursday**, June 15, 2005 – A.G.M.

There will be three-vacancies on the Board of Directors this year. The two-year terms of **Ivan Cody**, President, **Ron Browne**, Vice-President and **Denise Redwood**, Treasurer expire.

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## Farewell

By Jean Rees

I'm writing on behalf of my husband Don and myself. I would like to express my gratitude on the friendly atmosphere and security I have felt in this building and the pride I have felt living here.

I moved here from a small town and like so many people, I felt great apprehension on moving to a large city. To our surprise and pleasure, it has been just the opposite.

The time has come for us to move, due to personal circumstances, but we will leave with many fond memories.

I've never been very social, but I have met several people on occasion. They've always been a pleasure—warm hellos and smiles, etc.

The management, maintenance and the security staff are all a credit to their profession, and people who live here should feel fortunate to live in such a beautiful building and area.

Everyone has been great and I hate to move.

Thanks also to my son David Hewitt and his wife Gena, for letting us live here for the past ten months, as it is their apartment we are living in.

I have been blessed and I thank you all.  
*Jean & Don Rees, Unit #1211*

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## Pop Can Tabs

By Len Southward

Some years ago I wrote an article on this subject but since there have been a lot of new people moving into the building I believe it's worth repeating.

The concept of saving pop can tabs came to my attention when an article appeared in the 'You Asked Us' column of the Toronto Star. (A copy is posted behind the glass in the mailroom.) I started saving my own and eventually expanded to my office and this building. By networking we have done quite well over time. So far we have contributed 280 pounds of tabs to the charity (and I have another 100 or so ready for pickup).

What does the charity do with these tabs? They sell them to Alcan for 50 cents a pound and use the proceeds to buy wheelchairs for those in need. They are very well networked and receive donations from all over North America. They have been so successful that they've been able to purchase 430 wheelchairs over the years.

In our building I encourage people to set aside a cup or vase and drop tabs in progressively. When the container gets full take it to the Management office. They will store them until I pick them up. When I get enough I make arrangements for pickup.

The phrase Pop Can Tabs is somewhat restrictive. Actually any type of tab will do (beer can tabs, pudding can tabs, even those from tennis ball cans). The only requirement is that they must be aluminum. The saving habit pretty much becomes natural. After a while it's second nature.

I'd like to take this opportunity to thank everyone who has been doing this worthwhile activity. To our new neighbors I encourage you to start. I also suggest networking. Friends, relatives, schoolmates, coworkers and others will all help to improve our accumulation.

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## Recycling Corner



### Announcing! New Plastic Recyclables!

You may now recycle in the two smaller recycling bins—for containers—the following items:

- Plastic tubs from margarine, yogurt, sour cream, ice cream and cottage cheese.
- Plastic jars from peanut butter and mayonnaise

Please wash.

Please nest smaller tubs inside larger tubs or similar-sized tubs inside each other whenever possible in order to save space.

Lids should be removed but with these new items, the lids may be included in the recycling bins.

*Note:* As before, lids from plastic or glass bottles, plastic jugs and glass jars should still be put into the regular garbage.

Also, space in the two smaller recycling bins will now be even more limited. Please fold milk and juice containers flat. Step on flexible plastic bottles and jugs. And, please put all those plastic baked goods containers, plastic pails (for example, from kitty litter) and plastic egg cartons into the regular garbage, even if they have recycle symbols on them!

Thanks for recycling and helping to reduce the approximately 120 truckloads of Toronto garbage being shipped to Michigan every day (on average).

Without your recycling efforts, this number would be much higher. You **are** making a difference!

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## TELEVISION

The Corporation has signed a contract with the system vendor, Davia Private Cable Systems. (After a thorough investigation). Of all other possible vendors, Davia proved to be the best deal for YCC #75. **Time frames to be announced in the next newsletter.**

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## Down Memory Lane

By Violet

As I adjusted the calendar on March 1<sup>st</sup>, 2005, my thoughts went back to the day I attending a horse racing event for the first time.

The year was 1939. I went with friends to Aintree to watch the yearly Grand National. The day was March 17<sup>th</sup>, St. Patrick's Day. I was bubbling over with excitement – as one often does when only 22 years old.

We arrived early enough to mingle with the crowds, listen to the bidders who were busy offering so much on each horse. We finally placed our bids and then went to stand at a place we had individually selected. I went to Beecker's Brook, considered to the most dangerous jump of all, as a moat ran along the landing side. Many a jockey ended up in the water.

The pounding of the horses' hooves were not much louder than that of my heart, my moment was seconds away. Over went the first two or three, others quickly following. A horse was down, the jockey lay still as one or two more made clumsy landings. In no time at all, it was over and those still in the race were urging their horse on to the winning post.

If my memory serves me well, Sporting Piper was the winner and not one of us had placed a bet on him. Well, we cannot always win.

The race that year was special. "War" began in the September and we faced 6 years of war. The Grand National was not run again until 1946.



The Swimming Pool will be closed from May 2<sup>nd</sup> until May 12<sup>th</sup> for annual maintenance.

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## THANK-YOU

to **Mike Morley** for conducting a very interesting presentation on protecting your credit on April 20<sup>th</sup>. Mike says he is willing to do it again if there is enough interest.

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Want to see the Jays cheap? Well, they've selected Tuesday games in coming months where you can get a ticket for only \$2.00! Here are the games:

- May 10 vs Kansas City
- May 24 vs Boston
- June 14 vs St. Louis

The tickets are in the 200 and SkyDeck level.

Tickets Available at Rogers Centre, Toronto ON

For More Info:

<http://www.redflagdeals.com/deals/main.php>

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## Area News

By Bob Leah

### ALLAN GARDENS COMMITTEE

For the third year, the **Allan Gardens Safety Committee** met on April 22<sup>nd</sup> in the children's conservatory in Allan Gardens. Members from neighbouring residents associations were welcomed.

**Neighbourhood safety walks** will integrate with **TEDNA, McGill-Granby and Cabbagetown Residents Associations** contributing to neighbourhood safety and covering larger area.

**Staff Sergeant Kelly of 51 Division** will try to focus on Allan Gardens with **foot & bicycle patrols**

### PICNIC TIME

**George Smitherman's** picnic will be held in Allan Gardens (date to be announced). It was great last year...Samosas to die for.

### CHILDREN'S CONSERVATORY

A child's day camp is planned for this summer.

### WELLESLEY COMMUNITY CENTRE

The official opening on April 9<sup>th</sup> was a smashing success. **Mayor Miller, Councillors Kyle Rae and Pam McConnell, MPP George Smitherman and Federal MP Bill Graham** spoke. Our new Police Chief, **Bill Blair** received a standing ovation.

The **Children's Steel Band** was in top form, playing **pop tunes and classical music**. The huge **basketball court** was transformed into an auditorium..

### BUS SHELTER PROBLEMS

The bus shelter at **Sherbourne and Wellesley** has become a haven for prostitutes and drinking. **51 Division police** have been requested to take action, without removing the shelter.

### SEATON HOUSE

**Borrs Resolak**, of Seaton House will work with the police to encourage drinkers in Allan Gardens to move to the **approved drinking area at Seaton House**. Borrs is aware that **drug dealers** operate near Seaton House. He observes that "at least it confines the problem to the Seaton House area.

### WELLESLEY CENTRAL AND PRINCESS MARGARET DEVELOPMENT

A **site committee** to monitor redevelopment of these sites was formed at the April 6/05 meeting of the **North Jarvis Residents' Association**. **Bob Leah** has been invited to join the site committee, supplying input from the Homewood area.

**Tridel**, developer of the **Verve** condo and town house development will be meeting with the **site committee** on a regular basis

### HOMEWOOD AVENUE WALKAROUND

**Paul Hyde**, owner of **Banting House B&B**, and **Bob Leah** will "tour the Homewood area with **Anthony Bartol**, our works inspector. Some properties need **improving** to comply with **city ordinances**.

### 51 HOMEWOOD

The **51 Homewood** lot has been sold! **Homewood Neighbourhood Association** attended many Committee of Adjustment meetings re this property over the years adding community input. The **Committee of Adjustment** has approved a low-rise apartment building on the lot facing Homewood, and two single family houses (semi-detached) on Maribeth and gave community input to the planning. **Miguel Lopez**, Real Estate Agent for this property shared that construction will begin this summer and the asking price could be \$500,000 for the houses.

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## Note from the Editor

Once again I have to apologize for getting the ingredients in a recipe wrong. This time to **Pamela Brunton**. Her cake recipe should have said ¼ tsp of allspice instead of 1 tsp. Don't worry Martin, yours was taken straight from an email.

Martha McGrath, Unit 615

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*Martha*

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