
40 Homewood Community Newsletter

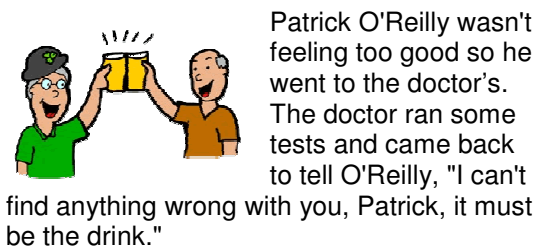
Volume 3, Number 3

March 1, 2006

The views expressed in this publication are those of the writers of the articles and not the Board of Directors.



March 17, 2006



O'Reilly shrugged and answered, "Don't worry about it doc. 🍀 I'll come back when you're sober."

🍀 Upcoming Activities



Join Don and your neighbours in watching the

Academy Awards

March 5th, 2006

7:30 PM 🍀

In the Recreation Room

Refreshments will be welcomed

Pick the winners

Win a prize



Congratulations to all our athletes who did us proud at the Winter Olympics.

Way to Go, Canada!!



Is just around the corner



Getting To Know You



Bisa & George Saleh

Bisa, mother of three—Ben (30), Emma (20) and George (11)—immigrated to Toronto 20 years ago from then tranquil Yugoslavia. She was raised in Split but her father, a military Air Force lieutenant, moved his family to Belgrade so his three girls would get a good education.

From Belgrade and the U.K, Bisa got two Master's degrees in economics. She went on to work as an economic journalist and translator, covering international meetings of the UN, WTO and IMF. Here, she spent several years at the provincial Ministry of Economic Development and Trade before moving to her much-loved job as Assistant to the Dean of Information Studies at the University of Toronto.

Learning, for Bisa, is second nature; she's taken numerous courses in the last ten years (most recently, a Legal Assistant diploma from Stratford Career Institute), updating skills and proficiency. She also reads a lot; she's "crazy about" legal and crime novels.

Ben lives nearby and travels lots as a financial banker. Emma is at UofT, studying languages and international relations. As for George, he's among the best grade 6 chess players at Church St. School, reads voraciously, and plays strategic video games.

Bisa plans to retake her maiden name, Lovric, and eventually, to share her time between 40 Homewood, Split and Belgrade. For now, she rides every morning before work to the lake to reminisce about the Croatian coastline.





Getting To Know You



Frank Taylor

Teacher, actor, sailor, chef. All the roles fit Frank, whom you may have seen in the subway ad for the AGO Hermitage exhibition in 2003.

Given a teacher shortage, he was taken from a farm in Lindsay after grade 12, given a six-week summer course and then mustered into service to teach a grade five class. He soon moved to North Bay with his parents ("Dad liked to fish") where he both taught and went to teachers college. Eventually, he came to Mississauga, and taught music and primary school in Peel for 30 years, getting a M. Ed. at OISE along the way. He also found time to sing professionally in Elmer Isler's Festival Singers. A widower with a 14-year-old daughter, Frank went to George Brown College to take food preparation courses out of necessity.

Retired and remarried, he moved to Kitchener-Waterloo and opened a small catering business, specializing in dinner parties. Interested in preserves, he got an outside stall at the farmers' market in St. Jacobs and, for five years, sold preserves and beverages. He still misses the friends and camaraderie of the market.


Single again and back in Toronto, he had a go at acting. Currently he does commercials (Visa, Canadian Tire, Compac) and some community theatre. Did I mention the sailing courses at Humber College that led to keeping a 27-foot boat at the foot of Bathurst? Almost 70, Frank sails on...✱

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

weird historical facts

Continued from previous month:




In those old days, they cooked in the kitchen with a big kettle that always hung over the fire. Every day they lit the fire and added things to the pot. They ate mostly vegetables and did not get much meat. They would eat the stew for dinner, leaving leftovers in the pot to get cold overnight and then start over the next day. Sometimes the stew had food in it that had been  there for quite a while. Hence the rhyme "Pease porridge hot, pease porridge cold, pease porridge in the pot, nine days old".

Sometimes they could obtain port which made them feel quite special. When visitors came over, they would hang up their bacon to show off. It was a sign of wealth that a man could "bring home the bacon." They would cut off a little to share with guests and all would sit around and "chew the fat."

Computer Woes



I asked the Lord to tell me
Why my house is such a mess.
He asked if I'd been 'putering,
And I had to answer "yes."

He told me to get off my fanny
And tidy up the house
And so I started cleaning up... 
The smudges off my mouse.

I wiped and shined the topside.
That really did the trick...
I was just admiring my work...
I didn't mean to 'click.'

But click, I did, and oops I found
A real absorbing site
That I got SO way into...
I was into it all night.<<Sigh>>

Nothing's changed except my mouse
It's very, very shiny.
I guess my house will stay a mess
While I sit here on my hiney..



CHEAP

Things to do

Submitted by Bob Leah

Art Gallery of Ontario - AGO

Free Wednesday after 4:00 pm. Dundas & McCaul St.

Royal Ontario Museum - ROM

Free Fridays after 4:00 pm. Bloor & Avenue Road. 416-586-5549

Gardiner Museum of Ceramics

Free First Tuesday of month (Call to see if reopened 416-586-8050)
Queen's Park & Bloor

Bata Shoe Museum

Free Thursday after 5:00 pm, 321 Bloor St. West. 

National Film Board Mediatheque

Free Personal viewing stations of NFB films/animation from Library: 150 John Street Monday & Tuesday 1:00 pm - 7:00 pm; Wednesday 10:00 am - 7:00 pm; Thursday to Saturday 10:00 am - 10:00 pm

Market Gallery - St. Lawrence Market

Free Wednesday to Friday 10:00 am - 4:00 pm, Saturday 9:00 am - 4:00 pm; Sunday Noon - 4:00 pm Front & Jarvis

CBC Television

Free Daily; John & Front St. Main level; a museum of broadcasting artifacts and souvenirs from shows (eg. Mr. Dress-up, Friendly Giant).

Theatres 

Alumnae Theatre, 70 Berkeley Street

*PWYC Sunday

CanStage, Front St. & Berkeley, 26

Berkeley - rush tickets - regular seats after 7:00 pm at half the dearest ticket price.



Down Memory Lane

By Violet



My Hot Air Balloon Experience

In 1987 I enjoyed a hot-air balloon flight with three male colleagues and one female. Two of the men were celebrating their birthday.

We made reservations with Colting Airborne Media, a small firm near Newmarket.

The instructions were to call early on the chosen day and probably again, early afternoon—latter in case the winds changed.

We were lucky, and set off for Newmarket in two cars.



On arrival, we found that another man would be with us. He too, was celebrating his birthday.

There was so much activity, in the preparations and getting two balloons “ready for take off”

Both lay in the field and had to be in certain folds to enable the hot air to enter evenly for inflation. The baskets for pilot and passengers were anchored, until the big moment.

At last, we were asked to climb into the baskets. Not very easy for two ladies, but the men helped us over the edge. I believe that a small stepladder was provided for ladies, a few weeks later. However, we were finally in and ready to go. The balloons had been slowly rising from the ground and taking shape. With a final blast of hot air from the engine, we floated gracefully and silently towards the blue sky, leaving the sound of the cars, etc. down below. Except for the noise of the engine refueling now and then, we drifted silently eastward.

We soon lost sight of the second balloon, but our pilot assured us a truck was trailing it down below, just the same as the one trailing us.

Suddenly we had a magnificent view of Lake Ontario, then we seemed to veer away and saw a golf course below. The pilot guided the balloon to hover a few seconds just above the tree tops, the golfers very visible. One looked up and asked if we had a license, but we sped away and didn't answer.

After some lovely views over villages, etc. the pilot began to look for an empty field on which to land. Finally one was selected and the truck driver radioed.

There was never any fear, even when loading. The pilot asked us to push one side of the basket when we were touching the ground so that we could crawl out when it was flat. This we did, with much laughing.



The retrieving truck had managed to drive into the field and the pilot and helpers were soon busy rolling up the balloon and packing it into the back of the truck. Then we were driven back to Newmarket just a few minutes before No. 2 balloon.

We then had the promised tot of champagne and feeling happy about our adventure, we set out for home

BRAIN TEASERS

Can you answer the following?

1. What gets wetter and wetter the more it dries?	2. ✖ What starts with T, ends with T and has T in it?
3. What is made darker with more light? ✖	4. What gets bigger when you take more away?




RECIPE EXCHANGE


VIOLET'S FISH STEW



Chef's note: The following recipe is one I made up, because I had several packages of fish in the freezer which needed to be used as soon as possible. You may add or delete any additional items according to individual taste, but you need the basic recipe. The last time I made this (since Christmas) I used 3 cans of soup and some extra flour, as I had plenty of seafood (bought on sale and kept frozen), and one extra potato. Yields approximately 10 cups. May be frozen for future use.

- 1 tbsp vegetable oil
- 1 medium onion, peeled and chopped
- 2 cans Cream of Mushroom soup
- 1 tbsp flour
- 2 medium potatoes, peeled and chopped
- 1 bag mixed frozen fish/seafood
- 1 tbsp Oyster Sauce 
- 1 tbsp Thai Style Garlic Chili Sauce

Method: Heat oil in large 5 qt. pan or Dutch oven. Sauté the onion until soft. Thoroughly mix the flour into the soup and add to the onions. Stir well and bring slowly to a boil. Lower the heat to simmer and add potatoes and mixed seafood (no need to thaw). Bring to a boil again, then add the sauces and adjust to taste. If you like garlic, you may use some.

Here, you may add any or all of the following boneless seafood items: Sole, Haddock, peeled Shrimp, imitation Crab, canned Clams, smoked Oysters. Cut large pieces into smaller ones,  except for the fish, as it tends to separate during the cooking process. Serve hot, sprinkled with parsley and accompanied by crusty bread.



≈≈In Memoriam≈≈

Joseph Figueirado, Unit #1801, passed away February 22nd, 2006.


Our condolences go out to his partner and his family. All his friends and neighbours in the building will miss him..

security

For your own safety and that of others, do not permit strangers to enter the building with you. Residents are equipped with their own access cards. If you notice strangers attempting to enter, promptly report to resident staff. Your cooperation will make the building a safe and more pleasant place in which to live.

Undue Noise

Undue noise includes loud music from stereo and television equipment, parties, animals, building equipment, instruments, plumbing and renovations.

The undue noise policy provides a process for residents, security officers and  management to use in dealing with undue noise coming from a suite or common elements between the hours of 11:00 pm and 6:00 am.

If disturbed by undue noise between those hours, please contact the security officer on duty, in person or call 416-923-2268. State your name, suite number and the nature of the noise.

If the problem is not resolved, repeat the procedure. If the problem persists, please write to the Management Office, including dates, times and relevant calls.

No hammering or undue noise at all is permitted on **Sundays**.

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.

Also, people are putting garbage down the chute in the wee small hours of the morning and making noise doing it. The apartments just beside the garbage rooms can hear the noise and can be awakened by it. Bottles should not be put down the chute but rather be placed in one of the recycling bins.

Management have been trying to make recycling much easier for residents.

See Below



RecyclingCorner



Three small recycling bins have been placed in the back entrance lobby to assist residents in making recycling a little bit easier,

All recycling items can be placed in any of the three of them, that is paper products may be mixed with bottles, cans. etc.

You no longer have to take your recycling outside although you may still do so if you wish.

Please rinse/wash your bottles and other containers before placing them in the bins.

CLASSIFIED

FOR SALE

If you are interested in learning Italian –
(Set - 2 books, 3 discs and 12 cassettes)

Useful book on **Photography** by Bruce Warren

Just call **416-925-6325**

HAPPY BIRTHDAY

To everyone who has a birthday
this month. 🍀

This month's answers to the Brain Teasers

Isnot s .1
toqet s .2
wobhs s .3
eloh s .4

Note from the Editor

🍀 Martha McGrath, Unit 615
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Those leprechauns 🍀 are doing their mischief 🍀 again this year. No matter what I do, they always seem to show up and lodge themselves in the March newsletter.

🍀 Some of them seem even like to hold hands all across the columns. Let's hope they bring us all good luck.

