



HOMEWOOD

Community Newsletter

July, 2014



July 1st, 2014



Thank You, Charles

It is with a heavy heart that we announce that one of our longstanding Board members, Charles Marker, will be resigning from the Board of Directors for health reasons, effective June 30. This leaves four Directors on the Board. It is within the mandate of the Board to operate with four directors, although we normally operate with five.

As you all know, Charles has served on the Board of Directors since 2011. He has put in countless hours managing the website for the building and serving on the Newsletter and Green Committees. He will be sorely missed and we would like to take this opportunity to thank him for all he has contributed.

Given that there is now a vacant position, the Board kindly asks that any unit owner who wishes to put their name forward to be appointed to the Board of Directors as an interim member until the next AGM in June of 2015, do so by notifying the property manager or any of the current members of the board, no later than July 15, 2014.

Annual General Meeting

On June 11, we held our Annual General Meeting at the Primrose Hotel. Owners in attendance and proxies combined to a total of 181 votes, which was more than enough to meet the quorum necessary for proceeding with the meeting. Two positions on the Board of Directors were open and two names put forward, so they were accepted to the Board without the need for a vote.

Brian Brenie has returned to the Board of Directors for another two year term. Please welcome Eric Logan to the Board, also for a two year term.

Laurel Adams, Timothy Oakes, have another year to continue to serve on the Board.

Following the AGM, the new Board met and established the positions on the Board. Brian Brenie will continue to serve as President, Eric Logan has been named Secretary and Treasurer, Timothy Oakes has been named as Communications Director. In addition to these positions, Brian will act as liaison to the Social Committee, Eric will act as liaison to the Governing Documents Committee, Timothy will act as liaison to the Newsletter Committee, and Laurel will act as Chair of the Special Projects Committee (formerly the 5-Year Planning Committee).



Spotty Wisdom

This month Spotty says:

Prosperity and greed lead only to the "me" and forget the "we"



Don's Movies For July

All movies at 7:30pm in Recreation Room

Thursday, July 3

IT'S A DATE (1940)

Deanna Durbin, Walter Pidgeon

Friday, July 4

LITTLE NELLIE KELLY (1940)

Judy Garland, George Murphy

Thursday, July 10

THE HEIRESS (1949)

Olivia deHavilland, Montgomery Clift

Friday, July 11

HUSH...HUSH, SWEET CHARLOTTE (1964)

Bette Davis, Olivia deHavilland

Thursday, July 17

LITTLE DARLINGS (1980)

Tatum O'Neal, Kristy McNichol

Friday, July 18

THE PARENT TRAP (1961)

Hayley Mills, Maureen O'Hara, Brian Keith

Thursday, July 24

THE DIVORCEE (1930)

Norma Shearer, Chester Morris

Friday, July 25

THE GAY DIVORCEE (1934)

Fred Astaire, Ginger Rogers, Betty Grable

Thursday, July 31

SHUTTER ISLAND (2010)

Leonardo DiCaprio, Ben Kingsley



Flat is Where It's At

Everyone is doing such a good job recycling, so much so that our blue bins are over-flowing on recycling pickup day. Great job everyone!!!

To help make more room in the bins, we ask that people flatten boxes, especially the big cardboard ones.

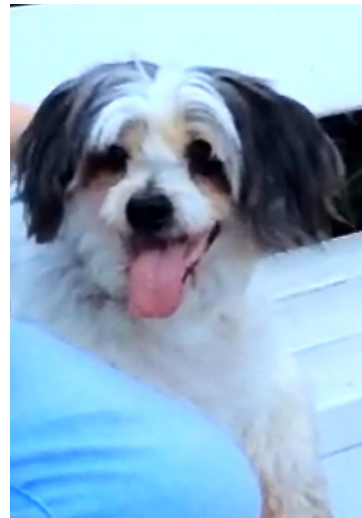
We are trying to avoid purchasing another blue bin (which would cost about \$1,000) and there is no room for another bin in the green room or the compost room.



Pet of the Month



Bengal



My name is Bengal: I was born in the Year of the Tiger, 1998. One of my parents is a Shih Tzu, one is a poodle, and one is a terrier (maybe some of them were grandparents). I was rescued from a pet shop when I came to its window to look fetchingly at my future mistress, Hwang.

I have excellent character, never fighting with small dogs, only big ones. In my younger days, I used to enjoy long, adventurous walks, but at my current age, that's a bit more difficult for my little legs. Entertainments now are looking for treats or begging for food. For eight years, I had a younger sister, and I've missed her since she died last year.

When I'm out for a walk, I like having a leash on because it makes me feel secure.

Rachel Carson And Summer Delights

By Arlene Adair

Last month the Green Committee screened a PBS documentary featuring the life and work of Rachel Carson. Rachel Carson, a biologist, faced huge opposition when she sounded the first alarm regarding the dangers of indiscriminate pesticide use. Because of her, DDT was banned and an era of ecological awareness and activism was born.

Since seeing the movie, I have wondered how Rachel Carson's message held up in the present time. Surely, with our advanced scientific knowledge, we would do better than our eco-naïve parents. Using seasonal fruits as my guide, I set about to discover how chemically clean these summer delights are. A visit to the **Pesticide Action Network** website gave me a tool called "What's on My Food?" which provides U.S. Dept. of Agriculture data sheets. At a glance I could see how many pesticides were used, which ones, amounts used and the health risks involved. (I strongly suggest you take a look at this informative site). And for the lowdown on the summer delights:

Strawberries (US): 45 pesticide residues. 6 are known or probable carcinogens, 10 suspected hormone disruptors, 7 neurotoxins and 6 reproductive toxins. Blueberries (US): 52 pesticide residues. 8 are known or probable carcinogens, 22 suspected hormone disruptors, 14 neurotoxins and 7 reproductive toxins.

Cherries (US): 42 pesticide residues. 5 are known or probable carcinogens, 20

suspected hormone disruptors, 7 neurotoxins and 8 reproductive toxins.

So, despite the milestones reached in understanding our fragile world, it appears the red flags raised by Rachel Carson in 1962 are unheeded by us today. As a species, we seem to be slow learners. I hope we can pick up the pace in our learning curve. In the meantime, I'll be reaching for those summer delights at the fruit stand but I think I'll make my choice organic.



By Barbara Bodnar

Abigail's Tea House is located in what was once an old bank.

It has a lovely tin ceiling and the vault is where they prepare the food. Family run, husband, wife and daughter, great food and friendly atmosphere. Worth the drive but check the times and days they are open. There are different varieties of High Tea and other items on the menu.

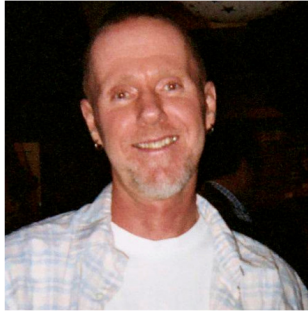
Space is limited so it is best to make a reservation.

<http://www.abigailsteahouse.com/>

Abigail's Tea House
2 Main St
St GEORGE ON
N0E 1N0
(519) 448-3999

IN MEMORIAM

Robert (Rob) Winkler



A resident at 40 Homewood since 1996, he died on June 2, 2014, and there was a funeral service on June 12.



"Good Eats, Cheap Eats, Sweet Spots"

by Cammy Lee-
Bostwick

Okonomi House

This month's sweet spot is tucked away on a little side street just south of Yonge and Bloor, at 23 Charles West called the 'Okonomi House'. 'Okonomiyaki', which is its specialty, is a Japanese style pancake/omelette/pizza. Originating from Osaka Japan, it comes smeared in 'sauce', a condiment which is extremely dense in flavour, sort of a cross between teriyaki, soy and Worcestershire. Inside is a mixture of vegetables like cabbage, onion, and a few others with choice of meat, typically shrimp.

I've had okonomiyaki in Osaka, reputedly to be the best. At the Okonomi House, however, it is a somewhat watered down version of what I had in Japan, but oddly

enough, I've come to prefer this one. The vegetable is mostly cabbage, and it isn't nearly as fluffy as I had it in Japan, but the taste still makes this a unique dish, flavourful in its own right and different enough to feel like you've tried something new. Okonomiyaki is not available in most Japanese restaurants in Toronto; it is authentically Japanese and therefore found in more traditional joints, like Zakkushi (reviewed 2 months ago).

When you go, you are given an order form to check off what you like. From a selection of beef, chicken, pork, bacon, vegetable, shrimp, squid, scallop and seafood deluxe, I chose the scallop okonomiyaki (7.55) and I strongly recommend the 'aonori' and 'katsuobushi' (not pictured) for an additional 50 cents. Aonori is ground nori (roasted seaweed) and katsuobushi is bonito: dried tuna flakes and when it hits something hot, it starts to 'dance', a pretty cool phenomenon. This dish therefore has an overall subtle yet 'fishy' flavour which is why the succulent scallops are such a perfect choice for protein. Around the size of quarters, they do not skimp on the scallops. It arrives on a hot plate placed inside a wooden one. And while there is a dollop of Japanese mayo, I also always ask for extra as it is a nice complement to the sauce. Japanese mayo is not as thick as what you might be used to, and also a bit sweeter. This consistency seems to work really well once mixed with the sauce. Delicious okonomiyaki washed down with Sapporo beer is the perfect pairing for a fun night out that doesn't break the bank. The restaurant is quite small, seating about 20 patrons only, but with red lanterns hanging above, the atmosphere is all aglow in a red cast which makes this sweet spot worth experiencing.



Elevator News

By Timothy Oakes

By now, most of you will have seen or taken a ride in the modernized number 3 elevator. The feedback on the look has been overwhelmingly positive. The ride is much smoother and quieter, the lighting is LED and generates no heat, and the ventilation system is much improved. There is an audible enunciator, a backlit button panel and much improved directional indicators

The Board thanks you for your patience while we waited for the TSSA inspectors to arrive and give us the license to operate the elevator. Steps are being taken to ensure a minimum wait time for the next three inspections. We are still on track for completion of the project by the end of the year. Elevator number 4 is now out of service for a ten week period as it undergoes modernization.

As expected, there are some "glitches" with the first of the modernized elevators being put in service. The old elevators operate on an analog system and the software is very outdated when compared with the new system, which is fully digital. Direct Elevator has engineered a means of allowing the two systems to "talk" with each other, which is a very difficult task. The communication is by no means perfect, so you may see the new elevator stop randomly or only go to the lobby and not the basement. Rest assured that this is temporary and is not unexpected. Once elevator 4 is put into service and we have two elevators on the same system, we can expect a big improvement.

The modernized elevators are programmed to return to the lobby when they are not being called into use. They will not be any faster or slower than the current ones, they will be much more efficient. The new software will monitor the usage patterns and will end the current annoyance of having all of the elevators at the higher floors or basement levels all at the same time. Once elevator 4 is completed, number 2 will be modernized and finally the service elevator. Elevator 3 has had the blanket hooks installed to temporarily be used as the service elevator when needed.

Thanks again to everyone for bearing with us through completion of this project.

We are having a



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**Montague Parkette
(Homewood Ave. near Carlton)**

**SATURDAY, July 5
9:00 am to 1:00 pm
Rain Date: Saturday, July 12**

Reserve table in office \$2.00

Digital Monitors

By Timothy Oakes

In conjunction with the upgrade of the elevators and to promote communications with residents from the office and the Board of Directors, we have installed messaging monitors in the mail room, the laundry room, and the new elevator. Elevators 2 and 4 will have monitors installed as they are modernized, the service elevator will not.

Digi-Notice is the provider we have contracted for these services. The system operates on both a dedicated wireless internet connection and telephone line.

We will use this system to replace the bulletin boards which were previously in the elevators and mail room. These custom messages will keep residents informed of things like fire testing, water shutoffs, maintenance work being performed, inspections, owners meetings and the like, while stock messages will display reminders related to the bylaws and rules of the building.

Not all of the information on Channel 13 will be displayed on the monitors, so continue to check Channel 13 for more extensive news and information, as well as the parcel check.

We hope you enjoy the new look as we continue to upgrade and modernize our facilities.



Show your Air Conditioner Some Flexibility

By Bill McGuire

Somewhere between the rigidity of sweating, self-denying abstinence and the rigidity of shivering, self-gratifying indulgent, flat out 24-7, there must be a happy medium when it comes to using your air conditioner.

The Green Committee realizes that the location of your unit can affect your need for air conditioning—units on the west side of the building, for example, are subject to a solar bombardment that is much less on the east side.

That said, during the easy-living months from May until September in Toronto, there are usually many variations in temperature and humidity.

So pay attention to exterior conditions and be flexible in the use of your air conditioner. Any reductions you can make will reduce our electricity bills and in turn reduce the demands on our common expenses.



Beautiful Prince Edward County

By Jeffrey Amos

If you're tired of summer in the city but don't want to travel too far for a quick vacation, look no further than Prince Edward County. "The County", as the locals call it, is located about 2 ½ hours' drive east from Toronto and is located just south of Belleville between the Bay of Quinte and Lake Ontario. Mostly rural, the County was originally settled by United Empire Loyalists fleeing the United States in the late 1700s. Little did they know that it would evolve into one of Ontario's premier tourist destinations.

One of the primary reasons to visit the County is the wine. The County hosts approximately 50 vineyards and 30 wineries. Some are small family run operations, whereas some larger wineries sell their wine across Canada and the world. Sandbanks Vacations and Tours (www.sandbanksvacations.com) offers tours around the wine region of the County. Of course you can always do a wine tour yourself, but don't forget a designated driver as those many small wine tastings can add up.

The County is also well known for its beautiful provincial park, Sandbanks, which contains the world's largest freshwater sand bar and dune system. The park can be visited for a day, mostly for its beautiful sandy beach, but also for the overnight camping, which must be booked in advance (www.ontarioparks.com/park/sandbanks).

Other recreational activities include cycling, bird-watching, and the appreciation of arts and crafts! Yes, in the rural landscape of the county, the Arts Trail (www.artstrail.ca) contains 25 artist galleries and studios where handcrafted art and other items can be admired and purchased. Other items, especially antiques, can be browsed and purchased in the quaint shops in the towns

of Picton, Bloomfield, and Wellington. Being on Lake Ontario, there are also a lot of aquatic activities like boating and water-skiing.

Despite all these options, my favourite aspect of Prince Edward County is the food. The County contains many award winning restaurants such as the Merrill Inn Restaurant in Picton, which is run by Chef Michael Sullivan and prides itself on having an artisan menu using locally sourced products. Reservations are "highly recommended", so you know that you're in for a culinary treat! But not all delicious food needs to be found in a gourmet restaurant – one of the delights of Prince Edward County is Slickers Ice Cream in Bloomfield, where ice cream is made in small batches in an array of unique flavours. My favourite flavour is Apple Pie, which is made by adding actual baked apple pies to vanilla ice cream and mixing it all together. Yum!

To appreciate all these wonderful activities, sometimes a daytrip isn't enough. Luckily, the County has numerous options for accommodation. The options range from bed and breakfasts in history County homes to inns and private cottages. Check out the County's website for more information: www.prince-edward-county.com/visitor-info/about/.

In conclusion, Prince Edward County is a delightful place to visit, whether for a daytrip or for a few days. Check out this local vacation options which has something for everyone.



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