



HOMEWOOD

Community Newsletter

October, 2015

Canadian
Happy Thanksgiving

October 12th, 2015

May your stuffing be tasty.

May your turkey be plump.

May your potatoes 'n gravy

Have nary a lump.

May your yams be delicious.

May your pies take the prize.

May your Thanksgiving dinner

Stay away from your thighs!

Happy Thanksgiving!



October is National
Breast Cancer
Month in Canada

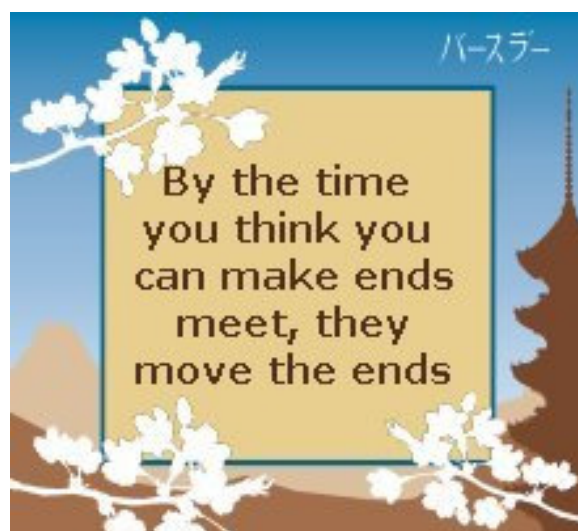
Wear a pink ribbon
for awareness



Don't forget to set
your clocks **back one**
hour on Sunday,
November 1st, 2015
at 2:00am.



October 31st, 2015





October 19th, 2015

Boooooooooooooooooooo



**Spotty
Wisdom**

This month Spotty says:

The gift of life is also the gift of possible enlightenment for you and me.

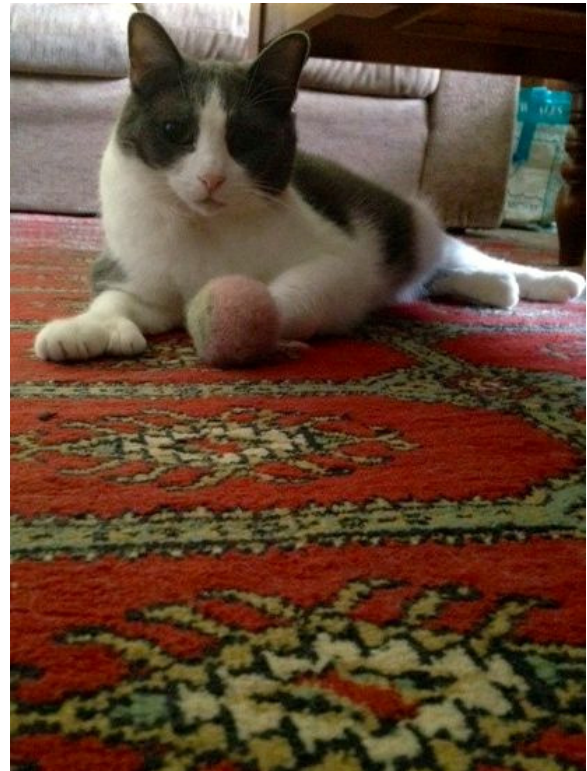


**October is
National
Vegetarian
Awareness
Month**

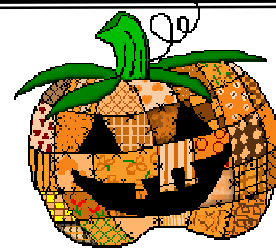
Pet of the Month



Muffin



This is Muffin who was picked up as a stray, but had been well looked after. She is adorable and likes people, always greets visitors who come in and makes them feel good. She also has a few tricks under her extra big paws, that look like mittens.



How Does Our Garden Grow?

submitted by Constance Dilley

Fall is upon us, and now's the time to jump-start thinking about our gardens for next year. So let's see where we've come so far, and generate ideas for next year.

Several years ago the Board, on a recommendation of the Five-year Planning Committee (*now designated as the Special Projects Committee*), hired a designer. The results of his work on both sides of the path which leads straight from the building to the street. You see perennials: shrubs, peonies, tree-hydrangea, black-eyed Susans and grasses that will come up year after year and only need to be cared for during the summer. Perennials can also be split and replanted in other parts of the garden. This is a big money-saver, compared to planting annuals every year. Several residents and many visitors have commented on how nice our garden looks.

As we know, a garden is always a work in progress: some things work, others not. One has to think in the long-term, pay attention, and be ready to make alterations.

This year, there was uncertainty about where and how the access for the fire-trucks would affect the layout of the gardens, so it was not the time to be ambitious. Now that the issue is resolved and we know that there will be hardly any change to the front of the building, we can go forward.

The challenge for next year is to plan early, and hope to enhance the improvements made this year. What was the situation of our gardens this past summer? These are the various items which we might improve upon next year.

1. We can get an earlier start on the planting, now that the fire access issue is behind us.
2. Flowers can be dead-headed—peonies, or hostas, for example—and the tulips tied back; mould can be treated so it doesn't infest the peonies. This will yield us healthier plants.
3. The shrubs can be pruned, and dead branches removed. This will enhance their beauty.
4. Attention can be paid to the yard north of the driveway where the pachysandra ground-cover was planted by the designer and supposed to flourish: weeds will always win, but our investment in the pachysandra may still be saved.
5. The elevated bed immediately outside the front door can be strengthened by a foot and a half of good earth, and a refreshed design could delight us each time we enter or leave home.
6. We can trim the lilac hedge between the benches and some of the boxwood.
7. A lively, colourful planting in front of our illuminated sign would enliven the front from the sidewalk.
8. The hexagonal planter may have to be rebuilt, according to a Board source. If it is still in use next year, a fresh design could be recommended.
9. The planters on the BBQ patio can be tended, to further their intended purpose.

*Editor's note: *Thank you, Constance, for your valuable ideas and suggestions. They have been forwarded to the Special Projects Committee.*



Don's Movies For October

*All movies at
7:30pm in Recreation Room*

Thursday, Oct. 1st

"THE DARK CORNER" (1946) Lucille Ball,
Clifton Webb, Mark Stevens, William Bendix

Friday, Oct. 2nd

"THE FULLER BRUSH GIRL" (1950) Lucille
Ball, Eddie Albert

Thursday, Oct. 8th

"LIMITLESS" (2011)
Bradley Cooper, Robert DeNiro

Friday, Oct. 9th

"ALL OR NOTHING AT ALL" (1993)
Hugh Laurie, Jessica Turner

Thursday, Oct. 22nd

"BELLS ARE RINGING" (1960)
Judy Holliday, Dean Martin

Friday, Oct. 23rd

"RHAPSODY IN BLUE" (1945)
Robert Alda, Alexis Smith, Joan Leslie,
Charles Coburn

Thursday, Oct. 29th

"THE STEPFORD WIVES" (1997)
Nicole Kidman, Katherine Ross, Paula
Prentiss

Friday, Oct. 30th

"ROSEMARY'S BABY" (1968) Mia Farrow,
John Cassavetes, Ruth Gordon

IN MEMORIAM



Bob Leah

Bob was a long time resident of 40 Homewood until he left here eight years ago. He died at Sunnybrook Veterans Centre on September 22, 2015 at the age of 90.

He volunteered for many years with the Homewood Residents Association and the Department of Parks and Recreation. Bob devoted a lot of his time to 40 Homewood by writing a column for this newsletter called "Area News", helping with the A.G.M. for many years, and attending numerous area meetings on behalf of the residents of 40-Homewood. A posthumous thank you, Bob.-



Bob

Update from the Board of Directors

Timothy Oakes

The Board of Directors would like to keep you informed and up-to-date on the major projects we are currently working on and what is coming up in the near future.

- The elevator modernization is completed now and the only item left is a final inspection.
- The accessibility door for the laundry room is now working and the repairs to the laundry room walls will begin soon.
- The tendered bids for the replacement of our boiler and booster pump have been received and the contract is in the process of being signed, with work on this large project expected to begin mid- to late-November.
- Some repairs on the interlocking brick near the front ramp will get underway very soon.
- We have reached an agreement with Toronto Fire Services that involves modifications to the south stairwell exit at ground level to provide emergency access.
- The draft copy of the reserve fund study has been received by the Board and will be reviewed prior to finalizing it.
- One of our priorities at the moment is to drain, repair and repaint the swimming pool. Depending on cost and timing,

the tiles around the pool may be replaced.

- Final pricing is still being determined on the project to install an elevator between the second and third basement levels.
- In late October/early November, the Board will meet to begin budget planning for 2016.
- Rule. 1.11 has passed and went into effect on September 17, concerning washers and dryers.



Don't forget to set your clocks **back** one hour on Sunday, November 2nd, 2015 at 2:00am



Halloween Goodies

We have two volunteers who are willing to sit in the lobby on Halloween night for a couple of hours and distribute candy to the children and wannabee children in the building

As in the past, any donations towards the Halloween celebration would be appreciated. Please bring them to the Management Office

Let's, Share Recipes



Pumpkin Pie Mug Cake

- 4 tbsp (2 oz) canned pumpkin puree
- 1.5 fl oz heavy cream
- 2 tbsp granulated white sugar
- 1 tsp pumpkin pie spice
- 1 tbsp whisked egg
- 1 tbsp butter, melted
- 4 1/2 tbsp finely crushed crumbs of either graham crackers, ginger snaps or biscoff speculoos cookies

DIRECTIONS:

1. Lightly grease the inside of a microwave safe mug at least 8 oz in size. In a small bowl, add melted butter and cookie crumbs and mix until crumbs are completely coated. Pour into greased mug and press crust to the bottom of the mug evenly, applying some pressure to compact it.

2. In a medium bowl, add pumpkin puree, heavy cream, sugar, spice, and egg. Mix with a small whisk until batter is smooth. Pour mixture into mug, on top of crust.

3. Cover the mug with a paper towel (because we're dealing with a pie, it will bubble and splatter slightly while cooking). Cook for 1 minute, with power setting to level 7, or 70%. This prevents the pie filling from cooking too quickly and splattering too much. After 1 minute, the pie filling should be about halfway done. Set for another 1 minute at power level 7. Now the cake surface should have holes and look cooked (like photo above) and should be pulling away from the sides. If you press on it though, the texture should still be quite mushy. Place paper towel back on and cook for another 2 minutes at power level 7. At this point, the cake should begin to firm up. If you want a more softer pie-like filling, you can stop at this point. If you want something firmer and more stable, cook for an additional 2 minutes at power level 7. If you want a really firm, cake-like texture, cook for a final 2 minutes at power level 7. It really depends on how firm you want it. I thought it tasted great with all the different textures.

4. Let cake cool a few minutes before topping with whipped cream and caramel sauce. I put mine in the freezer for a few minutes, so the surface became cool enough to put whipped cream on, but it was still warm inside.



New Additions for Recycling

As of June 1, 2015, the following soft, stretchy plastics can go in recycling:

- milk bags (inner pouches and outer bag)
- bread bags (non-foil)
- sandwich bags (e.g. resealable type bags)
- bulk food bags
- produce bags
- dry cleaning bags
- newspaper/flyer bags
- diaper and feminine hygiene outer bags
- frozen fruit bags (not stand-up pouch type)
- frozen vegetable bags (not stand-up pouch type)
- transparent recycling bags
- over-wrap from toilet paper, napkins, paper towels, water and soft drink packaging
- garden soil, manure or compost bags
- road salt bags

Instruction on how to put into recycling:

- Empty and rinse bags to remove residue before recycling.
- You may either bundle your bags inside one bag and tie closed or put bags in loose.

Not accepted (types of plastic film):

- Biodegradable plastic containers and film (e.g. compostable plastic bags)

- Any type of black coloured plastic
- Laminated plastic film (e.g. chip bags and stand-up resealable pouch bags)
- Snack food bags (e.g. potato chips, peanuts, cookies)
- Plastic pre-packaging for meat and cheese (plastic is not soft, stretchy)
- Household cling wrap
- Cellophane
- Cereal liners
- Candy bar wrappers
- Plastic bubble wrap
- Shower liners, pool covers, boat wrap

October Fall Festivals

Oct1-4	Toronto Fall Home Home
Oct 2-4	Oktoberfest At Amsterdam BrewHaus
Oct2-3	Toronto Coin Expo
Oct 3	Nuit Blanche
Oct 4	High Park Harvest Festival
Oct 4	CIBC Run for the Cure
Oct 8	OktoberFEAST
Oct 16-18	National Women's Show
Oct 17-18	CRAFTADIAN (formerly Made by Hand Show)
Oct 17-Nov 8	Chocolicious (across the city)
Oct 18	Toronto Waterfront Marathon
Oct 19- 4	Toronto Fashion Week
Oct 22	TEDxToronto Conference
Oct 22-25	FEATURE: Contemporary Art Fair
Oct 23-25	National Bridal Show
Nov 2	Toronto Luxury Chocolate Show

Environmental Tips

What NOT to put down the toilet or sink drains

In order to prevent blockages, please refrain from dumping the following items down your toilet or sinks.

- | | |
|---|--|
| • fats, oils or grease from cooking, cars or lawnmowers | • bags/wrappings and cardboard |
| • coffee grinds | • motor oil, transmission fluids, anti-freeze or other toxic chemicals |
| • egg shells | • solvents, paints, turpentine, nail polish, polish remover |
| • produce stickers | • flammable or explosive substances |
| • chunks of garbage | • corrosive substances that are either acidic or caustic |
| • disposable diapers | • needles and sharps |
| • feminine hygiene products | • prescription and over-the-counter medications |
| • paper towels | |
| • flushable cat litter | |
| • rags | |
| • condoms | |

Why is this a problem?

Any solid matter that you put down the toilet or drainpipe has the potential to cause blockages in both the public sewer or your own private drain. This can lead to:

- Raw sewage overflowing in your home or your neighbour's home;
- An expensive and unpleasant cleanup;
- Potential contact with disease-causing organisms;
- An increase in operation and maintenance costs for local sewer departments, which can

- cause higher sewer bills for customers; and
- Increased pollution due to sewage spills caused by the blockages.

A reminder:

Keep **produce labels** out of the drain!



Recently, we had an incident in the building where a unit suffered a very messy sewage backup. The plumber called to attend to the issue identified the source of the backup as someone above the unit affected flushing inappropriate items down their toilet.

Please be mindful of what can and cannot be disposed of in a toilet or sink. Living in a high-rise with neighbours above and below us, we need to be extra-diligent.

Thank you for your cooperation.





"Good Eats, Cheap Eats, Sweet Spots"

by Cammy Lee-
Bostwick

Howdy Folks!

For this month's review, I focus on ambience. Since Fall is here, I thought for sure our patio days were over, and yet we've been experiencing some summer-like weather. So on the last weekend in September, I found myself on a patio I'd never been to, not too far from us: La Libre on 14 Dupont Street at Avenue Road. It is a 90 seat patio-only restaurant and the place is covered in Christmas lights which was what caught my eye in the first place. It is the sister restaurant of Playa Cabana Hacienda located at the front of this establishment.

Told by the manager who seated us that it is billed as the most authentic Mexican restaurant in Toronto, I was excited and curious. I ordered the fish tacos (pictured) which are \$15 for 3, quite reasonable when you consider that each taco has a generous battered basa fillet. It came with avocado, cabbage slaw, and pepper aioli. I liked how the size of the fillet covered more than half of the smallish flour tortilla. It was great for sharing, tasty and a bit spicy. What was the star, however, was the dessert. They serve made to order churros (pictured)...and if you don't know what those are, they are basically piped dough, about an inch and a half thick, that is fried in a deep fryer. And really, what is not to like about deep-fried dough? On the menu

they call it 'churros poutine' as it comes with dulce de leche and marshmallows, but I asked for just a simple dusting of cinnamon sugar. In a word, it is "divine". Crispy on the outside, and fluffy on the inside...it was the perfect accompaniment to my Americano. And since churros are usually food truck fare, that is, mainstays at street fairs and festivals, it is a pleasant treat to find it on a menu, made to order, which is the only way to get them.

The other obvious star here, is the ambience; the colourful decor and bright lights, behind the bar and otherwise, truly evoked memories of sitting on a beachside patio in Bucierias Mexico. There were heat lamps as well, so even though there was a bit of an autumn chill in the air, you really didn't feel it. The lights and the energy of the place was enough to take me back to summer, and really, having walked in wearing a leather jacket, who wouldn't be all over that?



What's With All The Bugs?

Around this time of year, the city of Toronto is covered in millions of tiny flying insects. The gnats or midges seem to be worse to those living downtown because the gnats are attracted to lights and can be easily blown around by waterfront winds. Male gnats will often be seen flying together in small clouds which seem to hover at a fixed point in the air. It's all part of a mating ritual which happens every fall. This time of year the weather is wet and mild, the perfect environment for them to lay their eggs.

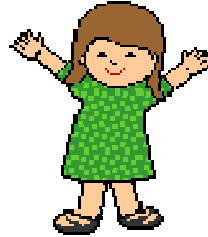
The little bugs don't bite people, but are just a nuisance. Insect prevention methods such as sprays, sticky tape or bug zappers won't help keep the numbers down, so save your money. They only live for a few weeks anyways.



National Senior Citizens Day

October 1st, 2015

From the Mouths of Babes



One day a little girl was sitting and watching her mother do the dishes at the kitchen sink. She

suddenly noticed that her mother had several strands of white hair sticking out in contrast on her brunette head. She looked at her mother and inquisitively asked, "Why are some of your hairs white, Mom?"

Her mother replied, "Well, every time that you do something wrong and make me cry or unhappy, one of my hairs turns white."

The little girl thought about this revelation for a while and then said, "Momma, how come ALL of grandma's hairs are white?"

Boooooooooooooooooooo

Newsletter Editorial Committee

John Kantor

Martha McGrath

Timothy Oakes

Laura Toth

newsletter40homewood@gmail.com
