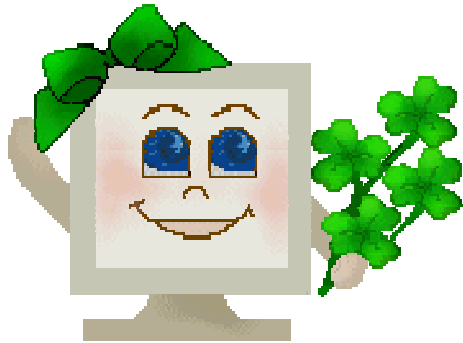




HOMEWOOD

Community Newsletter

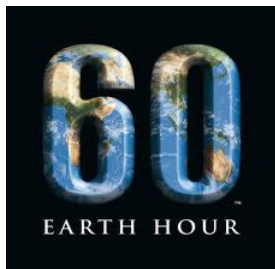
March, 2017



Happy St. Patrick's Day
March 17th, 2017



Mary Daly
March 3rd, 2017



On **Saturday, March 25th, 2017** for the hour of 8:30 -9:30 pm, cities around the world will turn off their lights for one hour to raise

global awareness for climate change. The City of Toronto is planning to turn all lights off, except for necessary emergency lighting; shutting down computer monitors, minimizing fan use; as examples.

How about joining 400 world cities in 75 countries for "Earth Hour" by turning off light switches, T.V.'s, computers, etc for one hour.



Sunday, March 12th, 2017 at
2:00 am

WASTE REDUCTION Monthly Challenge:

Groceries In, Organics and Recycling Out!

Your Goal:

Use your green bins more.

Why is this important?

The City of Toronto estimates that “almost 50% of the waste you produce in your home is organic.” Diverting organics from the garbage to the green bin could reduce garbage lifts for the building, which cost \$100/lift.

Each week, the residents of 40 Homewood almost fill one of two available Green Bins for the organics. With a bit of effort, both bins could be filled each week, which are picked up free by the City.

How can I accomplish this?

- **REDUCE** food wastage by planning out meals.
- **REUSE** plastic grocery bags for lining the organics bins. Be sure to tie the bag loosely when dumping it in the Green Bin in the recycling room.
- **RECYCLE** (or divert to organics) all leftover food scraps and organic waste, such as tissues, cardboard ice cream cartons, kitty litter, and paper food wrappings.

TIP: Keep your organics recycling in the freezer until you are ready to dump it in the Green Bin. This will keep the odors down and fruit flies away, especially in the hotter months.

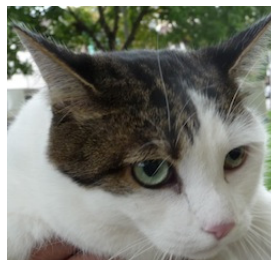
Learn more about which items are acceptable in the Green Bin by visiting Toronto.ca/wastewizard.

New Food Place

Submitted by Arlene Adair

Rejoice fans of fresh foods! Our neighborhood has been blessed with a new take-out. It's called **Salus** and is at **25 Carlton**. The owner is a young man who saw a niche to fill and he's doing it well. The line-ups at lunchtime prove it.

It's a small place where you step up to the counter and choose, or customize, a salad that is interesting, fresh and big accompanied by their own dressings. They also have lunchboxes, wraps and smoothies. Stop in and bring home something fresh soon, you'll enjoy it.



Spotty Wisdom

This month he
says:

Fear and anxiety will always be
when pursuing an illusionary
dream.

May your home be bright with cheer,
May your cares all disappear,
May contentment come your way,
And may laughter fill your day.



May green be the grass you walk on,
May blue be the skies above you,
May pure be the joys that surround you,
May true be the hearts that love you.



"Good Eats, Cheap Eats, Sweet Spots"

by Cammy Lee-Bostwick

Spring is slowly coming...and as it is, my thoughts are heading tropical to Thailand: an establishment that has been around for 20 years: The Golden Thai.

Located on the southeast corner of Church and Richmond, it isn't hard to miss with its classic signature gold lettering, unassuming grey stone exterior, and the large glass windows that allow for glimpses of the Buddhas and Buddhist deities that await inside. It had been years since I dined there and I decided to order what moved me, so I chose the following (see pic). The Green Curry Shrimp (\$12.95) described by the waiter as a 5/10 on the heat scale, is a tad higher than that making only one serving enough for me. The Pad Thai (\$11.95 --- which, by the way, I never found in Thailand when I backpacked throughout it over 10 years ago...) tasted of ketchup and fish sauce. In this case, it was a nice reprieve for the overly hot curry. The real standout dish on my plate was the Eggplant with Soya (\$8.95). Flavourful,

meaty and chewy in texture, I could have had just this and the Basmati rice. Although there is no photo of it, I had the mango sticky rice (\$6.00) for dessert, having never ordered it before. And actually, this is what arrived: a block of sticky rice with slices of mango. Apart from the eggplant, the items I ordered were underwhelming.

The staff, white-shirted and mostly male, were perfunctory and low on personality. So what, if anything, is worth recommending about the Golden Thai? It would have to be its decor and atmosphere and what 'could have been'. Though I hadn't been there in a long while, there is something to be said for nostalgia. The colour, sparkle, and brilliance of the cultural and religious artifacts really make for an interesting feast for the eyes...and still worth it, even if the food is secondary. But I chalk this up to my dinner selection. There is so much else on the menu like scallops and fish and other noodle dishes. I hadn't realized how affordable the price points are, that it definitely calls for another visit soon, maybe when the weather really gets balmy...like in Phuket, or Ko Samui, or Ko Phi Phi, or Ko Phangan.





Gardening Committee Formation

A number of people have expressed interest in gardening on the property of 40 Homewood. The corporation has a contract with a professional gardener to look after the care and maintenance of the property, mostly at the front exterior of the building. However there are areas on the property that could be developed by a volunteer committee.

If you are interested in contributing ideas or labour or love of gardening, please come to the first meeting to be held on:

Sunday, March 19th at 3:30 in the Recreation Room.

If you are unavailable for the first meeting please send your contact information to:

martha.maclachlan@gmail.com

May your glass be ever full
May the roof over your head be always strong✱
And may you be half an hour in heaven
before the devil even knows you're dead.

SPRING IS ON THE WAY!



Let's Talk Movies

By Constance Dilley

Many of us go to the movies several times a month, and often we see the same ones. How about getting together to talk about what we've seen and share impressions and opinions.

I propose, for those who are interested, that we meet in the Meeting Room Monday evening at 7:00 p.m.

Meanwhile, I recommend I Am Not Your Negro, now playing at TIFF. All the text is by James Baldwin from an unfinished book, *Remember this House*. The book and the movie center on the assassinations of Medgar Evers, Malcolm X, and Martin Luther King and ask when will America be ready to abandon its trivial culture and look at the truth of its history. It's a real kick in the gut.



Irish Wedding Party

At an Irish wedding party recently someone yelled, "All the married men, please stand next to the one person who has made your life worth living." The bartender was crushed to death.

Information to Residents Regarding Upcoming Window and Balcony Door Replacement Project

By the middle of March, we will have full-size mock-ups of the windows and replacement balcony doors. They will be installed in a unit on the first floor and a unit on the second floor and we will notify you as to the location so that you can have a first-hand look at how they will appear. Look for updates and notices on Channel 13 and on the elevator monitors.

For those who will be upgrading the balcony door to sliding doors with the contractor for the window project, please complete the necessary paperwork with the office and submit your deposit cheque by the date on the contract.

For those who will be upgrading the balcony door to sliding doors and hiring their own contractor, please be reminded that you **MUST** receive written approval from the Management office for this work after submitting a completed Suite Renovation Form. The office has the specifications and codes that will be required by your contractor and these will be supplied to you and your contractor once the approval has been given.

Any installations of sliding balcony doors that are completed without the consent and approval of the Management office will be subject to legal action and

removal, with costs being covered by the offending unit owner.

We anticipate that Phase I of the Window Replacement Project will commence on or before the end of April, with completion of Phases I and II expected by the end of November. Installation of the contracted sliding doors, Phase III, is scheduled to begin immediately thereafter. These time frames are subject to change at the discretion of the contractor, who will ultimately decide which side of the building will be done first, and who may bring in extra teams of workers to install the sliding glass doors at the same time. As we receive updated information, we will keep residents informed.

Detailed information is available on our website, www.40homewood.org through a link on the Home page.

Please direct any other inquiries to the Management office.

We are very excited to begin this venture and well aware of the disruption it will cause. As always, we ask for your consideration and your patience.

Thank you.



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