

April, 2018



April 1st, 2018



March  $31^{st}$  — April  $7^{th}$ , 2018

## IN MEMORIAM



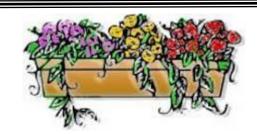
## Jim Mitchell

There will be a memorial service for Jim Mitchell on Tuesday, April 10th at 1:00 pm at St.

James Cemetery

Chapel, 635 Parliament Street. The entrance to the cemetery is just a few steps north of Wellesley on Parliament. There is parking on the laneways in the cemetery. The chapel can be seen from the entrance.

## Rest in Peace, Jim



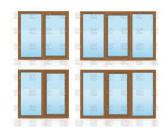
# Green Social Thank You

A special thanks goes out to everyone who attended the green social last month on March 22. A member from the city of Toronto was very impressed by our display and recycling room. We answered tough questions from the residents on recycling, garbage, and compost. If you have any other questions please do not hesitate to ask a member of the green committee, email us at

40hgreencommittee@gmail.com, or search the city of Toronto's Waste Wizard (<a href="www.toronto.ca/services-payments/recycling-organics-garbage/waste-wizard/">www.toronto.ca/services-payments/recycling-organics-garbage/waste-wizard/</a>).



Congratulations to our grand prize winners Gus and Vanessa that were drawn from the sorting challenge. They took home a reuseable bag made from the banners of the 2015 Toronto Pan Am games as well as a reusable lunch container with utensil storage.



### Window Project Update

The replacement of the windows on the east side of the building is scheduled to commence on April 9 on the 31st floor. Balcony doors and windows will be replaced first. Bedroom windows will commence once the swing stage is back in operation.

Watch for further articles in the newsletter and notices on Channel 58 and delivered to your door.

Please be reminded that it is your responsibility to clear the area for the installation prior to arrival of the workers. This includes draperies, blinds, shutters, crown molding, baseboards, bookcases and any furniture in the way. Noncompliance will result in hefty fines.

If you are unable to prepare in advance or require assistance, please visit the office and speak with Donald or Meagan, who will do their best to find help for you. Be aware that there may be a cost involved for assistance with the preparation.

The list of units and dates planned for the first phase will be posted on the bulletin board in the mailroom.

# Illegal Washing Machines

Despite the best efforts of the Board and Management, some owners persist in installing illegal washing machines.

Rule 1.11 in our Rules book clearly states:

"No Resident shall install a clothes washing machine or clothes dryer in his or her dwelling unit."

A full list of rules is available for viewing and download at:

http://40homewood.org/wpcontent/uploads/2016/04/40H Rules.pdf

When an owner files a complaint with the office about their hot water, or lack thereof, Management will exercise emergency procedures and enter units for inspection purposes to find the source of the water mixing and to take remedies to fix it.

Should an illegal washer be found, the offending unit will be issued an immediate removal order and legal action against the unit owner will commence. Management has already been successful in a legal action involving a washer and will not hesitate to prosecute anyone found with an illegal washing machine, either fixed or portable.

If you have an installed or portable washing machine in your unit, please take steps to remove it immediately.

For your information, dishwashers are acceptable so long as they are properly installed.

# New Condo Act\_ Compliance

Under the rules of the new Condominium Act, the Board of Directors has passed a resolution for residents to receive notices electronically by way of email.

Every unit owner who wishes to receive notices electronically will be required to complete an Agreement to Receive Notices Electronically.

Residents who do not complete the form will continue to receive notices by way of Canada Post.

The form will be delivered to each unit owner, both resident and non-resident, or you can download a printable copy by cutting and pasting the link below:

http://condoadviser.ca/wpcontent/uploads/2017/11/Agreementto-Receive-Notices-Electronically-Printable.pdf







# "Good Eats, Cheap Eats, Sweet Spots"

by Cammy Lee-Bostwick Happy April Neighbours!

Yes, it certainly does feel like spring has sprung, which means summer is just around the corner and with that, patio weather!! — But not so fast...this is Canada, and well, you know how it goes...

So, this month, we stick with the kind of comfort food that warms your insides through and through: and what says comfort food better than perogies? Located just a short walk away on the corner of Church and Maitland is "Loaded Pierogi", formerly Superfresh Mart. On weekends, it closes at 3am, perfect after a pub crawl or night of dancing. This little gem is a franchise, and this being the fourth means they've had time to work on their product, and what a product it is!

First off, as a pescatarian, menu items are usually slim pickins', but at LP I can have 7/18 items which is really impressive! On a warm recent evening we walked there for dinner and I had the Wild Mushroom & Truffle (\$14) and Brent the Porky Pig (\$10). We were the only ones there at the time and took the bar stool seating by the window and people-watched. Though there is a deep-fried option, we both chose boiled perogies.

When the food came, I was greeted with a waft of truffle oil: heaven! On a bed of at least 10 generous perogies came an assortment of sautéed mushrooms: portobello, oyster, shiitake, and button (see pic). With garlic, thyme, goat cheese, and

caramelized onions, the whole dish is then topped with black truffle sour cream, green onions, and white truffle oil. Yes, that is rich! And yes, slightly over the top — but I wouldn't change a thing. When I cut into the first perogy, I could tell these were different; inside is powdery fluffy mashed potato, the ideal base for any topping whether you have meat or not. The mushrooms and truffle make such a winning combo and the sour cream turns into a rich sauce with the gentle crunch of scallion. Caramelized onions add a sweetness and depth of flavour throughout. I tried to get all ingredients onto each forkful for the perfect bite every time. If truffle was the star of my dish then crispy thick smoky bacon was Brent's. The Porky Pia is a classic with cheddar, caramelized onions, sour cream and green onions. We ate in silence which tells you what we thought about our food. There is not much by way of atmosphere but that's ok because that night, it was all about the food.

However, in order to really enjoy it, I recommend eating only half so you can truly savour each mouthful. The food came in sturdy black take-out containers, easy for getting it to go for despite feeling compelled to keep eating as I did, I later found out it pays to save some because it is even better later.



### Stubbs TV Update

By Brian Brenie

The Management and Board have been in constant contact with representatives from Stubbs to work on getting our system up to the level expected.

We apologize that the service has not been what we expected but we are pleased that it is slowly getting better. Stubbs' technician has been on site many days in March to fix equipment and insuite issues, however we have some issues that seem to continue to plague us. We occasionally get station outages and we ask that when these are noticed that you contact Stubbs directly (905-660-3400) to let them know of your discovery. There are numerous reasons why a station may drop its signal. It could be our own equipment if an off-the-air channel or Shaw supplied equipment if HD stations.

Initially we planned on having stations up to channel 84 but we discovered that despite having been advised our wiring and rooftop equipment could deliver these channels once the system was installed we discovered we could only deliver up to channel 81 along our building's lines. Given that restriction, we looked for ways to deliver the maximum number of desired stations possible. We observed that during the Winter Olympics a number of stations were delivering the same programming so we waited until the end of the Olympics to do some realignment. We moved TFO to channel 80 and TV5 to channel 81. Unfortunately we were unable to fit TVA Montreal into our system. Additionally we had a number of CTV stations providing the same signal so we decided to drop CTV /CHEX from Peterborough in favour of CBC Toronto in HD because of the

reception challenges with CBC off-the-air on channel 9.

Stubbs has also recently updated all the station names so that the little black boxes for each HD station should be accurate. We'll soon ask Stubbs to update the TV Guide on channel 59 so it's accurate. We're also going to find out how zap2it can align their station guide for our building as well.

We know there are still some residents not getting reception on all the channels and would ask that you contact Stubbs to have them check out your set up in your unit. Some of the reasons for this are faulty cables or tv sets that are old and not able to play our station line-up. We're hoping to find a solution for those of us who get audio and video on all off-the-air channels but only video on their HD stations. We hope to test out a possible later this month.

We are also looking at getting closed captioning working but have been advised there are problems with this on the Shaw HD stations. We will discuss this with Stubbs.

Lastly, we are very disappointed to share the news that the Motorola PVR units we ordered will not work with our system. We are working with Stubbs to return these to the vendor. If you paid a deposit or in full please see the office staff to get your money returned. We regret the incorrect suggestions that these would work.

Management and the Board is planning to meet with Stubbs' management to get resolutions for our ongoing problems.

p.s. We are still hoping to hear from Bell Fibe about their planned installation in our building and we'll update you as this moves forward.

# Brushes & Cocktails on Wednesday April 11th

#### Down & Dirty Charcoal Nude



Come check out our next Brushes & Cocktails.

On April 7<sup>th</sup> at the Homewood art show to swap or sell some of your artwork. Brushes & Cocktails painters are going to strut their artwork done on paint nights. We will be in rec room so you can see what all the creativity in Homewood is about. You are also welcome to come down on a paint night to see the process of fun we create. Don't be shy.

I make it easy for beginners and for those who are timid to start. The wine that is available for donation helps those nerves. And if you want to participate but Wednesday's don't work, please e-mail Donna at the e-mail below. The Group brought in Spring ahead of time with blooms of Glory. Our own Kevin K won for best painting of the night.





So come on down and try it out April 11th to participate you must e-mail Donna Y at

2brushesandcocktails@gmail.com no later than 2 days before the scheduled paint night by April 10th to make sure you have a reserved spot and supplies will be waiting for you. Payment can be done at the rec room at 7:00 pm or by e-mail transfer. We begin painting at 7:30-9:30. We hope you'll join us.

Wine is sold by the social committee for \$3.00 a glass

#### **Newsletter Editorial Committee**

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