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Pollinator Planting a Great Success

by Martha MacLachlan

A big thank you to all who heeded the call for donations and time to start the initial pollinator gardens in the grounds at the back of the building. Although we already have recommended pollinators, like the Black Eyed Susans, growing in the

front gardens, the **Green Committee** has encouraged the **Board of Directors** to provide more gardening space for these types of plants. In early June, Martha MacLachlan toured the "back 40" with Lisa Ricciuti and Frances Schagen from the Green Committee and identified potential planting areas currently not being utilized. In record time for 40 Homewood, with just an announcement at the AGM and a mass email to residents. a team of volunteers was assembled and \$225.00 was raised

along with some plant donations.
Our collective efforts to provide for nature's endangered pollinators, notably the bees, has the added effect of

enhancing our property with beautiful wild flowering plants and our evergrowing green footprint. 40 Homewood may have been built in the last century but the community has always been forward thinking. Our Green Committee was started in the 1970s by

a few of the original owners. And almost 50 years later, the Green Committee is still at the forefront, encouraging us to plant right so that we are in harmony with nature.

I am so proud of everyone's efforts. And be reassured, that in planning for our 2020 front gardens, with more time to research pollinators and perennials, we will include them in the selection of plants.

Special thanks to the gardening crew: Martha, Regine, Frances, Elisa, Lisa, Michael, Brendan,

and Roger! Special thanks to all the residents who donated money. We bought some beautiful plants including Echinacea, a honeysuckle vine, bee

balm, and hyssop with more to come!

If you would like to help, we're still looking for volunteers to help maintain the garden with periodic weeding and watering. And of course we'll need help at our future gardening parties. If you're interested in getting involved, please contact the Green Committee: 40hgreencommittee@gmail.com. We're already planning a Monarch Milkweed Garden for next year to support the butterflies. Thank you all.



"We're already planning a Monarch Milkweed Garden for next year to support the butterflies."



Monday, July 1st Canada Day

Thursday, July 4th Independence Day, U.S. (& Kevin's 50th Birthday!)

Saturday, July 6th Pollinator Planting Rose Garden, 9-12

Saturday, July 13th 40 Homewood BBQ

Sunday, July 14th Bastille Day, France

Saturday, July 20th 50th annivesary of Apollo 11, the first crewed mission to land on the Moon



prepared by Brian Brenie

Q. Now that the AGM has happened can you please tell me who is doing what on our Board of Directors?

A. Immediately after the AGM the new Board met on June 12th to select roles of the directors. The Board elected:

Brian Brenie to the role of President of the Board. He will also serve as liaison to the Green Committee and a member of the Finance Committee. He is also an ex-officio member to all committees. Elvis Lalai was elected Treasurer and chair of the Finance Committee. Martha MacLachlan was elected Secretary. Martha will also be the Board liaison for the Newsletter Committee. She will also head up the Social Committee and liaise with the Library Committee. Manal Siddiqui will be a Director. Martin Brown will be a Director and liaison to the Governing Documents Committee for the Board. Manal and Martha's terms end with the next AGM.

You can contact the board by email at **board40h@gmail.com**. With our Director of Communication position vacant we should advise that emails to the board will be viewed once a week on the weekend. If you have a unit issue please direct your enquiry to the management office first at **yorkcond-corp75@gmail.com**

Q. I want to install an air conditioner in my window. Is there anything special I should know?

A. If you want to install an air conditioner please be sure to get a metal shelf to fit under your air conditioning unit to protect the fragile metal sliders in the windows. The cost to repair damaged sliders will be charged to the unit owners. Please be mindful of the window sizes and ensure your air conditioning unit is the proper size for your window. We've seen very heavy air conditioners installed in windows and they have bent the new window frames.

Q. Is there anything you can tell us about the change rooms in the gym being updated?

A. The Board has met with a number of design firms and has not moved the project forward yet, as we are inves-

tigating whether we can do a simple refresh or will our plan have to include a full accessibility upgrade, which will exceed our planned budget. The Board is considering possibly postponing this upgrade until we have a definite opinion on what's permissible. If we cannot proceed with this change room upgrade this year we'd possibly plan on doing an upgrade to the recreation room instead if it can be completed this year. We hope to have news in the next few months.

The annual check for all fire alarms will continue on July 7th& 8th for the common areas, garage, etc.

OFFICEREMINDERS

Please do not throw your cigarettes or butts over your balcony.

Q. I need a new key to the locker room on B2 level. Can I obtain a new key?

A. The management office can cut keys needed for locker rooms, mailboxes and units if these keys are lost or duplicates are needed. The cost per key is \$15 each and was raised recently due to the increased cost of the key blanks.

Q. On June 21st Eugene and the fire safety people were in my unit and changed my old smoke detector. Can you advise what this will cost me?

A. Thanks for your question. Our staff and Magnum Fire inspected all units as well as all common element areas to ensure we were up to code with respect to fire safety. This is done annually and mandated by law. If a smoke detector inside a unit was found to be defective or old (they last about 10 years so if its expiry date was 2020) they changed it and you'll be billed \$50 for this service. If it was a battery that was changed you'll be billed \$10. Please note that all fire safety equipment in your unit including smoke detectors, CO detectors or alarm speakers must NOT be painted over as this hampers their effectiveness.

Q. I noticed the new Canada Post Parcel Lockers in the back vestibule. Thank you for this convenience.

A. You're welcome. We noticed a few months ago that our parcel list had grown into two pages and the storage space was at capacity so we contacted Canada Post who agreed to triple the parcel lockers we previously had there. This allows for utmost flexibility in delivery of parcels handled by Canada Post and has reduced the storage crunch we experienced a few months ago.

Q. Are short term rentals permitted in our building?

A. Our rules state that a lease of 12 months or longer is permitted so renting out your home for a day or two

is not permitted. All landlords must deposit a signed lease with the management office so management can know who is living here and be certain to be dealing with the correct resident should a situation arise. We have done our best to try to curtail short term rentals. If you see some suspicious activity on your floor please advise management who will be best able to follow up with the unit owner.

Q. What are the rules related to pets using our property as their bathroom? I've seen numerous dogs that live here and even some who walk in from up the street roaming on our property and actually urinating or defecating on the property. With dog excrement on the grass I am reluctant to allow my child to play on our property. Is there anything we can do to curb this behaviour? What about pigeons – they are a nuisance impacting my balcony enjoyment. I should not have to install netting to enjoy my home.

A. I'm glad you mentioned this and disappointed that these activities are continuing to plague our homes. This topic was brought up by an owner at the recent AGM and we strongly ask all residents to abide by the rule prohibiting animals to urinate or defecate on our property which includes all grass areas in front and back. We've been asked to remind residents once again that their pets can be deemed a nuisance and ordered removed from the property (Rule 7.2). We don't want to resort to this so we ask everyone to cooperate to keep our grounds clean and safe. In a community such as ours we ask all residents to behave in a neighbourly manner which includes pets that form part of our family.

Rule 7.2: No pet that the Board considers a nuisance shall be kept by any Resident in any unit or in any other part of the property.

If a Resident receives written notice from the Board or Property Manager requesting removal of the pet, the Resident shall, within two (2) weeks, permanently remove the pet from the property.

Rule 7.3: A pet may be declared a nuisance by the Board in its discretion, including but not

limited to where initial complaints regarding barking, aggressive behaviour, damage to gardens or other property, or urinating or defecating anywhere on the property are not resolved by the Resident.

BuildingLink is coming soon in July. Please check notices.

OFFICE REMINDERS

Pool closure will begin on July 8th until further notice for repairs.

Rule 7.7: Pet owners shall not allow their pets to urinate or defecate anywhere on the common areas of the property.

While speaking of animals on our property please remember that we are prohibited from feeding undomesticated animals (pigeon, squirrels, etc.) on our property. Recently many pigeons have been housing themselves on balconies, giving birth to a new generation of pigeons. This has been happening on balconies

where residents have been away as well as frequently used balconies. This interferes with the enjoyment of our balconies, dirties the railing and floors and causes discomfort and potential dangerous situations for those residents living here who have compromised immune systems. We ask all residents to please refrain from feeding such pests on our property or in neighbouring properties. In fact, I too, have had to police and shoo away pigeons from my balcony multiple times every day.

Rule 7.4: Residents shall not feed pigeons, squirrels or other undomesticated animals anywhere on the property.



Happy July Everyone! And Happy Birthday Canada as well!

This month I take you just a bit beyond our community to the University of Toronto campus – a short trek away on the west-bound 94 Wellesley bus to a "hole in the wall" – Daddyo's Pasta & Salads at 673 Spadina Avenue, one block south of Bloor on the corner of Sussex and Spadina.

With a smattering of tables and chairs, it has that worn-in look of a geared-to-student sort of place, but I reserved judgement. Because it's been there for years (it was there when I did my undergrad), I finally decided to give it a try, thinking they must know a thing or two about food. I went in first to get a take out menu before going back a week later on a Saturday.

You order at the cash with "Daddyo" (that's right, and that's how he prefers to be addressed) and then you have a seat. Most items have a full or half-size option making it even easier on the wallet and the belly...especially fun if you are in the mood to experiment. I chose the Tre Funghi sauce (\$11.49) - a blend of oyster, button, and portobello mushrooms with sun-dried tomato and

tarragon. Next, you select choice of noodle: spaghetti, fettuccine, rotini, penne. When it's done, Daddyo brings it out to you. No frills. Bare bones. But when it arrived, what I did get was a waft of butter and cream. By appearances, Daddyo's doesn't skimp on the mushrooms. It looked quite heavenly, actually. But the taste... With a generous sprinkling of Parmesan (see pic), I twirled the al dente fettuccine noodles around my fork and took in the aroma of woodsy mushrooms in sweet butter. In this small eatery with little to no ambience, where the kitchen is out in the open, right behind the cash - I had a pasta dish which rivals one of the more memorable ones in recent history. This is a dish you could easily pay double for if you took a short walk over to Yorkville. The sundried tomatoes gave it some textural interest and sweetness. nice balance of all three mushrooms, and while the tarragon was there is was just barely so. However, what was evident was the freshness of this dish – even if the noodles weren't house-made. The buttery cream sauce was

such a velvety smoothness that I slurped it up, eating most of it – in silence – before I remembered to take a picture, which is why I had to make a second trip. Silence is the sound of a good meal, after all. What is house-made is the bread (\$.99) which I recommend and is great for sopping up what's left on the plate.

All in all, I'm a convert, been telling friends and family about it. I look forward to trying out other dishes like their Mussels Marinara (\$11.99), Spinach Lasagna (\$11.99) or the Warm Salmon Salad (\$13.99) and their French Fries which they boast to be the "best" (\$4.99). Daddyo's also has a license and allows you to bring your own wine (\$5.99). Domestic Tallboys are a reasonable \$5 — yes, speaking to the student crowd. But students are also notoriously in the know when it comes to good and cheap dining. Taking this experience over the top was that on Saturdays — it is tax free, to eat in or to take out. That makes the \$4.99 addition of shrimp to any dish completely worth it! (Something else to keep in mind when I return!)



Newsletter Submission Policy

The intent of the 15-year-old 40 Homewood newsletter is to inform residents of events and news in our building and our surrounding community. It is meant to be a newsletter for all residents to enjoy and participate in.

The newsletter will not be a forum to foment discontent, vent or publish malicious articles about the building or any other owner or resident, the Management Office or the Board of Directors. Articles of this type will be rejected.

If you do have an issue about the building, please e-mail the management office at:

yorkcondocorp75@gmail.com
If you have a question for
the Board of Directors,
please e-mail the board, at:
board40h@gmail.com

If you do not use email, please call the office, at **416-923-2268** for matters relating to your unit or the building or you can also leave a letter with the office for the Board.

40 Homewood Exercise Classes

Stretch & Strengthen

Monday, Wednesday & Friday at 10am \$5.00 a class – 45 minutes

Booty Camp

Overall Body Workout Monday and Wednesday at 7pm 8 sessions \$96.00 60-90 minute class



Message to the Mystery Rose Gardener

by the Green Committee

The Rose Garden is in need of some diligent care. This year the Board had decided to let the Rose Garden bloom so that we could see what was still growing and determine what kind of maintenance and future planting would be required. For the 2019 growing season, the Rose Garden and the trellis area were designated as possible pollinator garden areas. During the pollinator garden work party, we couldn't help but notice that some loving soul had already cleared out most of the non-rose plants from the Rose Garden. We intentionally didn't plant anything new in the Rose Garden because

somebody obviously cares about it and we were afraid any new plants might be mistaken for weeds and ripped out by this diligent person. Moving forward, we would love to collaborate with you. Clearly you love plants and have a bit of a green thumb. If you are an avid rose plant gardener and can advise and perhaps help maintain the Rose Garden we would love to hear from you. And if you would like to advise us on how we can share that great rose garden space it would be most appreciated. It has some prime full-sun areas that are perfect for pollinator plants as well as for the roses Thanks!



by Connie Dilley & Tammy Baker-House



You may have seen them out back—Trevor trying to regain mastery of his skateboard while Evan takes videos from the comfort of his walker. The walker, by the way, is temporary, a by-product of a recent back operation. Nothing a few steel rods can't fix.

Evan grew up in Ottawa, where he had a career in real estate. A move to Toronto confronted him with the daunting task of learning about a whole new housing market. Instead, he chose to go to

"The talent for design is not something one can learn." school. Two years later, he began a second career as an interior designer and hasn't looked back. In those school years, he honed his skills; the talent for design is not something one can learn. His first job was a big one, turning an old bank in Ottawa into a real estate office. Ever since, he has worked as a freelancer.

Trevor hails from

Guelph, where he earned a B.A. and an M.A., both in English. He spent a year in South Korea teaching E.S.L. and then completed Ph.D from York-Ryerson in Communications and Culture. Currently, he teaches English at Greatlyn Academy, an international school in Toronto.

Trevor writes short stories and poems, and has published several articles on Eudora Welty. Evan had known 40 Homewood for years but only bought his flat two years ago. Happy here, they both like the friendliness and convenience of the building.



Brad and Yee are big animal lovers. After rescuing rats, hamsters, and Guinea pigs, they brought home Gina, who had been a victim of a puppy mill, two years ago. Settling in Toronto was a journey for all three.

Yee came from Hong Kong by way of Richmond Hill and Queen's University, where she studied nursing and women's studies. Bradley set out from New Brunswick when he was 18 to work at a resort in eastern British Columbia where he spent his days skiing, hiking, and climbing mountains. They met in Vancouver; and then Bradley followed Yee back to Toronto.

"If you're going to live in a city, you should probably live in Toronto."

Yee now works with diabetics at Michael Garron Hospital, formerly Toronto East General. Once a week she travels to the Scarborough campus of the University of Toronto where she

works in Student Health.

Leaving Invermere, BC, where he managed the hotel, Bradley went to Ryerson University to earn a degree in Geographic Information Systems, which he describes as "data analysis for nerds." Adjusting to city life after the wilds of BC wasn't easy but he says, "If you're going to live in a city, you should probably live in Toronto." Currently, he is the assistant manager at the Patagonia store that sellsoutdoor clothing and gear for exactly the experiences he relished in BC.

For fun, Bradley rides his mountain bike over the 40 kilometres of trails along the Don valley, while Yee, more risk adverse, favors dance classes and yoga.



Makeup, Cosmetics and Landfill

by Lisa Ricciuti

Makeup and cosmetic products can be a wonderful thing for some of us, but when we're done with our products, most of it ends up in the garbage aka landfill. Most makeup containers are not recyclable and it feels wasteful to throw out compacts with perfectly good mirrors. However, there are some choices we can make as consumers to reduce our environmental impact.

- **1. Choose products that come in recyclable/reusable packaging**, such as glass or metal tins, not plastic.
- **2. Reduce waste by buying customized palettes**, e.g., from Z-palette, or by learning how to extend the life of your existing products. The article referenced below includes tips on how to care for your products to make them last longer and keep them sanitary:

18 Easy Hacks for Extending the Life of Your Makeup Products:

https://www.bustle.com/articles/137399-18-easy-hacks-for-extending-the-life-of-your-makeup-products

- **3. Support brands that offer their own recycling programs** such as: L'Occitane Recycling Program in partnership with Terracycle (see below) will recycle used beauty and skin care products and packaging Check out guidelines and locations on their website https://ca.loccitane.com/ in the About Us section under Eco-Recycling Program; Aveda; Lush Kiehl's; Origins they will recycle cosmetic empties from any brand; M.A.C. bring in 6 M.A.C. containers for a free lipstick
- **4. Donate unused, or gently used, cosmetic products** before they go bad. Check local shelters and community centres. Most places usually only accept new cosmetics, but some may accept gently used things. Have a swap with your friends.
- **5. Make your own!** I've personally never attempted this, but I have a number of friends who make their own products and tell me it's easy.
- **6. Sign up with Terracycle** (www.terracycle.com). They recycle a number of specialized products for free. All you have to do is print out a label and mail the items. Or let the Green Committee know (**40hgreencommittee@gmail.com**). If there's enough interest, we can coordinate something for the whole building.



Eating Ontario Grown

Kale Salad

by Micheal Csiki
I have been eating more kale
over the last year. I find it keeps
longer in the fridge better than
other green leaves.
Here is a salad mix you can
enjoy. Feel free to add more
veggies or change up the spice.

Ingredients:

- 1 bunch of Kale
- ¾ cup of Cherry Tomatoes
- 1 tsp Curry Powder
- 2 tbsp Olive Oil
- ¼ cup of Goat Cheese
- 1 tbsp Maple Syrup
- ¼ cup of Pumpkin Seeds

Prep:

- **1**. Wash and cut your kale and tomatoes so that they all have a similar size and shape.
- **2**. Crumble and measure ¼ cup of goat cheese.
- **3**. Optional step toast pumpkin seeds on a hot, dry pan for a few minutes. Then remove from pan and set aside to use as a topping later.

Building the Salad:

- **4**. Mix kale and tomatoes together in a bowl.
- **5**. Mix curry power, maple syrup, and olive oil with salt and pepper to taste in a small bowl, then drizzle on top of the salad.
- **6**. Sprinkle goat cheese and pumpkin seeds on top.

Enjoy!



Brushes & Cocktails Wraps Up for Summer



Our Life's a Beach was a great way to end the season! Congrats to Gilles who won for best art.

Everyone enjoyed themselves as usual and loved their results. I'm so proud of all the budding artists who don't even worry about what their masterpiece is going to look like. They enjoy the process as much, if not more than, the results. Bringing this opportunity to create to the residents of 40 Homewood and their friends has been so rewarding for everyone. I have so enjoyed all the time spent in the rec room with everyone in this season of paint events. I've been challenged to bring quality and great subjects to inspire all. Thank you 40 Homewood and friends.

Stay tuned for the new lineup beginning in September!

Contact me to book Brushes & Cocktails for your party, bbq or special occasion at:

info@brushesandcocktails.ca

The Newsletter Naming Contest ...Part II

Since the office had problems bulk mailing the Newsletter through eSuite last month, not everyone received it, or the notice about the contest to rename our newsletter.

We thought we'd run it for another month, to get as many great submissions as we can. Thank you to those who submitted their suggestions last month!

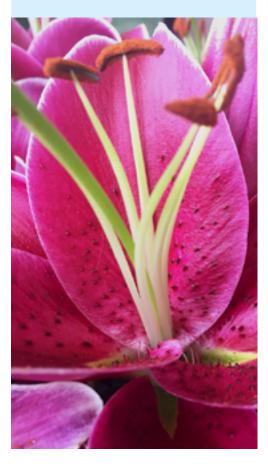
Just some simple guidelines:

- up to 3 words
- not a name that has been used before

Please submit your ideas to the newsletter's email:

newsletter40homewood @gmail.com

Thanks! ~ The Newsletter Team





Submit Photos of Your Take on the Neighbourhood

As you may have noticed, we use pictures to fill some spaces and make the newsletter appealing. We would love it if you submitted photos of your take on the neighbourhood, or your travels. Please make sure they are jpgs and clear photos. This newsletter is for you, so we want to feature you! We cannot guarantee when we will use it, but we'll build up a library of photos to use. You never know when your photo may appear!

Please submit them, with your name as you would like it to appear, to the newsletter's email address:

newsletter40homewood @gmail.com

Thanks! ~ The Newsletter Team

You are never too old to set another goal or to dream a new dream.

C.S. LEWIS