



AUGUST 2019

Club40 NEWS & VIEWS

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Where Does Our Money Go? by Charles Marker

In our own individual finances, many of us have savings for such things as "a rainy day," retirement, a housing down payment or a new roof for the house.

For a condominium, savings are called the Reserve Fund. Incomes for a condo are almost all from maintenance fees. Spending is divided into the operating budget and the Reserve Fund. In 2018, our revenues were just under \$3,000,000, 38% of that for the Reserve Fund.

Our "savings account" is for big items that are repairs or replacements of basic structures that wear out over time, such as replacing elevators or windows. This means that new things - not repairs or replacements - cannot be funded from the Reserve Fund. A good example is the 2B-to-3B elevator: that must be funded outside the Reserve Fund.

Every three years, an engineer is hired to do a Reserve Fund Study which lays out the repairs, replacements and expected costs over 30 years, determining how much we must put into the Fund each year. The Board of Directors has discretion

to move some repairs to sooner if necessary and then adjust the plan.

A most common query is "When will the hallway corridors be redecorated?" In the 2018 Reserve Fund Study, that's scheduled for 2021 - 2024, total cost \$1,367,000. The hallways were last refurbished in 2000-2001 for \$412,000.

"The priority is on when infrastructure wears out. Some things also have a cosmetic component; others do not."

Inflation! The suite entrance doors are scheduled for replacement 2031-2034 for \$790,000. The priority is on when infrastructure wears out. Some things also have a cosmetic component; others do not.

Some jobs with little cosmetic side are the emergency generator (2033 for \$336,000) and the replacement of plumbing lines and valves (2024-2028 for \$1,755,000). Roof repairs

are scheduled for 2023 and replacement is scheduled for 2035.

Some repairs or replacements are not disruptive in our units. Others can be very noisy and dusty. Balcony concrete repairs and waterproofing are scheduled for 2021-2022 for \$328,000. That was last done in 2000-2003.

See the full Reserve Fund study:

https://40homewood.org/wp-content/uploads/2018/12/Table_2_RFS_2018.pdf

The Newsletter NAMING CONTEST



The Newsletter Team reviewed all the submissions and it was a tough vote. The winner, as you see above, is a combination of three entries. We can really say, "it was a group effort!"

Thank you for your submissions!



Important dates in August

According to a popular legend, July was named after Julius Caesar and hence it had 31 days. Later, when Augustus Caesar took over the Roman Empire, he wanted August, the month named after him, to have 31 days as well. Two extra days were taken from February, which was then left with 28 days.

Monday, Aug 5th
Civic Holiday

Friday, Aug 9th
International Day of the World's Indigenous People

Monday, Aug 19th
National Soft Ice Cream Day



Questions & Answers

• TO AND FROM •

the Board & Management

prepared by Brian Brenie

Q: There is water dripping onto my balcony from above but I don't know where it is coming from. Can we advise residents to not overwater plants and to capture dripping air conditioner water?

A: Thank you for your question and I believe you have hit the nail on the head. At this time of year we turn on air conditioners and water our balcony plants. If you have plants please be careful that water does not run out of plant containers and cause water dripping onto your neighbours below. If you have an air conditioner installed in a balcony window please ensure that any dripping water is captured in a bucket and emptied regularly so that no dripping water falls from your balcony, disturbing your neighbours below.

Q: I recently saw a car driving on our walkway near the front doors. Can we prevent this?

A: This was a very surprising situation seen by a number of residents. In July we asked our gardener to place a large planter at the entrance to our walkway. We hope this deters drivers from thinking our walkway is a driveway for cars. We considered installing a bollard at this location but opted for this temporary option as a bollard would impede snow removal with our tractor in winter. It is our intent to remove the planter when winter arrives. We will also instruct staff to clean the planter daily as we are sure some neighbours will use it to dump garbage.

Q: Has there been any progress on the change rooms and recreation room update?

A: The Board has met a number of designers to explore options for both of these spaces. We were surprised to hear the possible cost to upgrade the change rooms

which may necessitate full accessibility designed into these rooms. We are still following up on this with our consultants. In the meantime, we asked these designers to look at our recreation room and suggest design options and prices we should consider. They have been provided

blue print drawings of the spaces (recreation room and change rooms) and to come back to us with proposals and suggestions they can offer. We will continue meeting them and advise once a design option has been selected and which project will go ahead first.

Q: Can you please explain how the air circulation works with the hallway air and the bathroom vent?

A: There are two fans on the roof that do this work along with vents and ductwork throughout the building. One fan is an exhaust fan pulling air out of your unit through your bathroom vent. These fans work 24 hours a day 7 days a week. This warm unit air is used in winter to heat up a wheel inside a big box on the roof.

This wheel circulates and acts as a heat exchanger to heat incoming air that the second fan pulls in from outside. This heated air in winter or unheated air in summer is sent back to us via the hallway vents at each end of the hallway on each floor.

Our engineers were in recently and explained that the fans used were designed with the specifications of this building and operate efficiently when we have active air flow from the hallways through our units and up the bathroom vents. Blocking air from entering units or from exhausting through the bathroom vents may cause problems in units that can include stale air, smells from neighbouring units entering a unit or possible mould to develop within a unit. We must be diligent to ensure the proper air circulation mechanism is in place, with all of us cooperating by allowing hallway air to enter your unit and in suite air to exhaust through the bathroom vent.

OFFICE REMINDERS

**Please remember:
bicycles must enter &
exit through the back
door – not through
the lobby**

**Use baking soda
and vinegar to clear
your drains once
a month. Follow
with boiling
water.**

The Newsletter has a new email address!

club40news@gmail.com

(we'll still check the old one for now... but please contact us through the new one! thanks!)

The air from the hallways must enter your unit to allow the hallway (positive pressure) to exhaust the air in your unit (negative pressure). Our engineers have observed that many unit owners have sealed the gap around the entry door to prevent any hallway air to enter. This defeats the purpose of good air circulation and we are asking all unit owners to inspect their entry door and remove most of whatever is stopping positive airflow from the hallways into your unit. It is necessary that we all do this for optimal air circulation performance for the whole building. Some residents have mentioned that their door rattles. If this is the case please remove some of this sealant and see if the rattle comes back. Continue to remove some sealant until approximately 60% of the sealant has been removed, if possible. If you need help with this please contact the office for assistance.

Without clean hallway air entering your unit the bathroom vent will not exhaust stale air from your unit. In fact, blocking the air at the entry door can cause the bathroom vent to suck up air from your unit as well as sucking in air from other units that enters through any cracks inside the walls for pipes or electrical conduits. This could result in you smelling the odours (cooking, smoke, etc.) from other units nearby. Cooking and other smells won't enter from the hallway unless there is poor circulation of hallway air through your unit and out your bathroom vent.

Q: What is a section 98 agreement and why would I need one?

A: A section 98 agreement is an agreement between the condo corporation and a unit owner. This sets out the responsibilities that an owner would take on for changes they have made to the common elements of the building. Unit owners in our building will soon be asked to sign a section 98 agreement if they have sliding glass balcony doors, for example. We have the inventory of these units and any owners who have not already signed an agreement will be contacted this year about it. The agreement will set out that the responsibility for maintenance and upkeep of these section 98 installations are the responsibility of the unit owner and not the corporation.

Similarly, unit owners who have broken through the balcony wall to install an air conditioner, air conditioner ductwork or any other change they have made to the common elements of the property should enquire at the office to determine whether a section 98 agreement would be necessary. All affected owners are being asked at this time to contact the office to ensure all section 98 agreements, for any common element change made within the unit, are signed this year. Our next step would involve registering these agreements against the title of

the unit. The Board will look into ways to get this done as a bulk registration and hopefully reducing the cost for each unit involved. If you sell your unit before registration occurs your status certificate will indicate that a non-registered section 98 agreement exists for the unit being sold. We will keep you apprised as to follow up on this initiative.

Q: How to prevent water backup in your kitchen sink?

A: Recently we entered a unit that had water backup in their kitchen sink. The most common cause of drain problems we have found in kitchens is improper disposal of waste into the drains. Food waste such as vegetable peels, egg shells, etc. should not be put down the drains.

The kitchen drain is not a garbage disposal. Using a drain screen in your sink will collect the food scraps. The drain screens can be bought at Dollarama or any hardware store. And please note that cooking oil and meat fat should never be deposited in the drains.

Your cooking scraps should be placed into your compost bin and deposited in the green bin in our recycling room in the back hallway on the first floor. Cooking oils/fats should be kept in a sealed container and brought down to the recycling room and left on the shelves in the alcove near the batteries and light bulbs collected there.

Below is a kitchen drain pipe that burst recently. It was clogged with food and caused a flood in the office.





good eats,^{cheap eats,} sweet spots

by Dr. Cammy Lee-Bostwick

Happy Summer and Balmy August, Folks!

And what a summer we've been having! For yours truly, in more ways than one: as of July 10, I became a Doctor – PhD in Education with a focus on... what else? Food, Identity, and Culture. This month's review is a celebratory meal at my favourite French Restaurant.

Tucked away at 166 Bedford Road just past Davenport Road is le Paradis. Brent and I shared the portobello appetizer (\$10) which came breaded and deep fried on a bed of baby arugula with a Balsamic reduction and grape tomatoes. For the main I chose

the Arctic Char (\$23) in brown butter with sliced almonds on rice and buttered haricots vert (thin green beans). They had run out of the Char so replaced it with a cod fillet (see below left) – which in my opinion was even better! It came with a sprinkling of micro greens and was flaky and moist. Brent had the pepper steak (\$25) and fries – one of the best he's had. Fries were seasoned with thyme and a tad heavy handed but they were thin and crispy, in true Parisienne style. For dessert we shared the lemon tart (\$7) which is just the right balance of tart

and sweet on a light crust adorned with fresh berries; it was delightful, not heavy at all and the perfect finish to a celebratory meal.

Le Paradis has been around for 34 years, so they know a thing or two about French food. This French gem is low-key and unassuming, with knowledgeable, amiable staff, not overly priced, and is the ideal place to get consistently delicious, no-nonsense French food. With ample dining areas on 2 levels as well as front and back patios in summer, this is my kind of place year round.



EXERCISE CLASSES • IN THE REC ROOM

Stretch & Strengthen classes are for those who are sedentary, know they need to exercise & who have problems with flexibility and upper body strength. Come in comfortable clothing with \$5. You're encouraged to pay by the month (at \$5/class) to reduce payment administration. Wayne Beaton has taken this on & gives it to Milton Thompson, the instructor.

Milton is also offering **Booty Camp**, Mondays & Wednesdays at 7pm. These classes are for residents who are somewhat fit and who want to increase their strength level. Milton incorporates 'boxercise exercises,' as he's a former boxer. You'll get full body toning and a great workout! Feel free to participate in one of the Booty Camp classes, to see for yourself how fit you are – or not! Wear comfortable clothes,

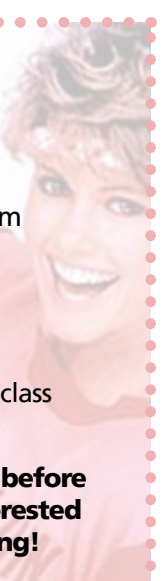
Stretch & Strengthen

Mon./Wed./Fri. at 10 am
\$5 a class - 45 mins.

Booty Camp

Mon. & Wed. at 7 pm
8 sessions \$96 • 60-90 min. class
Drop-in Rate: \$15

You can also talk to Milton before & after classes, if you're interested in one-on-one personal training!





Eating Ontario Grown Black & Blue Cobbler

Locally sourced food means a shorter shipping distance to the grocery store, resulting in a smaller carbon footprint. Note when shopping: 1 quart of berries is roughly 3-1/2 cups. Prep 20 min, Cook 40 min, Ready in 1 hr.

- 1-1/2 cups Ontario blueberries
- 1-1/2 cups Ontario blackberries
- 3 tablespoons white sugar
- 1/3 cup orange juice
- 2/3 cup all-purpose flour
- 1/4 teaspoon baking powder
- 1 pinch salt
- 1 teaspoon all spice
- 1/2 cup butter, softened
- 1/2 cup white sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- Whipped cream or ice cream

Directions

- Preheat oven to 375°F/190°C. In an 8" square baking dish, mix berries, 3 tablespoons sugar, and orange juice. Set aside.
- In a small bowl, thoroughly mix flour, baking powder, all spice, and salt. Set aside.
- In a medium bowl, cream butter and 1/2 cup sugar until light and fluffy. Beat in egg and vanilla extract. Gradually add flour mixture, stirring just until ingredients are combined. Drop batter by rounded tablespoons over berry mixture. Try to cover as much of the filling as possible.
- Bake in preheated oven for 35 to 40 minutes, until topping is golden brown and filling is bubbling. Enjoy with ice cream or whipped cream.

The Alcove Upgrades

by the Green Committee

The alcove is located beyond the recycling bins within the waste room. The Green Committee has been busy upgrading the alcove to increase storage capacity to allow more for household hazardous waste items to be collected. The building also collects electronic waste and refundable liquor, beer and wine containers.

The new shelving, bins, and cabinet were funded by the Toronto Environment Alliance. We are very thankful for their help in our building's green initiatives. Additional signage is being implemented within the space. If you have any questions or concerns please contact management or the Green Committee at 40hgreencommittee@gmail.com

Here's a list of household hazardous waste items accepted in the alcove – we encourage you to print this page for handy reference!

Car and Garage Products

Antifreeze, Car batteries, Brake fluid, Body filler, Car wax with solvent, Motor oil (new and used), Fuel (gasoline, diesel, kerosene), Oil filters new and used, Windshield washer fluid

Pesticides and Garden Products

Fertilizers, Fungicides, Insecticides, Poisons (ant, rat, bug, etc.), Weed killers (herbicides)

Household Cleaning Products

Disinfectants, Bleach, Ammonia-based cleaners, Abrasive powders, Drain cleaners, Floor and furniture polish, Metal and oven cleaner, Glass and mirror cleaner, Rug and upholstery cleaner, Silver polish

Please note: empty metal paint cans (with lids removed) can go in recycling.

Personal Care Products

Alcohol-based lotions (aftershave, perfume, etc.) Nail polish and remover Non-empty aerosol cans

Other

Air freshener, Propane/helium tanks, Batteries, Compact fluorescent lamps (CFLs), Fluorescent tubes, Swimming pool chemicals, Cooking oil, Batteries (all types)

Paints, Solvents, Glue

Spray paint, Latex, Oil and water-based paint, Paint strippers, Primers, Rust removers, Stains, Thinners, Turpentine, Wood preservatives, Glue





Amy Ruddell

Amy's birth didn't go unnoticed. She was the first baby born to a female politician in Canada. Her city councilor mom brought her up as a people person, engaged in organization and education.

In a gap year after high school, she learned she really didn't want to wait tables for a living. Enrolling

"She learned she didn't want to wait tables for a living."

in Centennial's Broadcasting and Radio Arts program, she had a stint as a segment producer at Global Television, which ended when an offer came to organize events for the North York Chamber of Commerce. Here, she found her niche and stayed four years. Other jobs came her way, like constituent

assistant for the attorney general of Ontario, and working on election campaigns.

For the last 12 years, she has worked with Macgregor Communications in Markham, now a vice-president, managing two portfolios. In one, she designs education development conferences for project managers and business analysts – conferences she has held in Canada, the States, and Australia. In the other, she organizes national educational conferences for administrative professionals. In addition, she serves as editor-in-chief of two online portals for project managers, monitoring new trends.

Although she's been at 40 Homewood for 10 years, it is working on the Social Committee for the past four which have made a huge difference. Jokingly, she says that in her later years, she'll travel up and down the elevators to visit her friends.



Dan Shaule

Some things come full-circle. Dan was born at the Wellesley Hospital and attended elementary school at Our Lady of Lourdes. Then there were a series of moves east along the Danforth, and finally to Georgina Island on Lake Simcoe to a Chippewa reserve.

A status Ojibway whose family is from Garden River, Dan didn't finish high school. Instead, he just jumped in his car and found himself in New Orleans, then Florida, working "every menial job" he could find. But that wasn't the life for him.

At 24, he applied to Trent University where he earned an honours degree in Native Management and Economic Development. Some years after that, he was awarded an M.A. for his thesis on the indigenous treaties in Southern Ontario.

For the past 11 years, he has been the researcher and document manager at OKT, a law firm that deals exclusively with indigenous cases. He also maintains its litigation databases. "I'm living the dream, I actually get paid to do what I love." Dan is an ardent historian who uses information – archaeological, historical, geographical, and linguistic – daily in his job at OKT.

Although an avid Lacrosse player, cancer has put playing on hold for now. When Dan was ready to purchase a place of his own, he was drawn to 40 Homewood, prompted by fond memories of spending time here with his Big Brother, Gordon.

"I'm living the dream, I actually get paid to do what I love."

seen out&about



Our very own celebrity residents! Sisters **Didi Chenille** (left), and her (older sister) **Lil**, known in entertainment circles as **"The Darling Sisters."** Photo taken on Pride Day by Tom Polarbear.

The 2019 Annual 40 Homewood BBQ

by Martha MacLachlan



Where to begin? This year, you responded in droves to our annual BBQ. The rain also came down in droves, about 90 minutes before doors opened at 5 pm. If everything could go right, and if everything could go wrong, it did!

Your Social Committee team was pumped and ready, and setup started Saturday morning. You can't imagine the work required to ensure seating for 110, to stock the wine cellar and the pop, and chill this year's introductory beer. There's a lot of work behind the scenes to pull off these events. Committee members showed up in the morning and began hauling tables and chairs onto the deck and setting up tables in the rec room, decorating the bar and running out to buy last minute items.

With setup done, we agreed to reconvene at 4 pm to help the caterers and tend to last minute jobs. When the skies opened and the torrential rain came down at 3:30, my prayer was that it would stop raining soon and that we'd be able to dry off all the tables and chairs on the deck before 5 pm.

I entered the recreation room at 4, with two friends in tow – towels in hand for drying tables and chairs. Out on the deck was Kevin, wearing rubber gloves, ankle deep in water, trying to unblock a drain. It was completely underwater and 'ankle deep' is no exaggeration. My friend tossed her shoes aside and joined him in trying to find a working drain, while I went to find a plunger and a snake. Kevin unblocked one drain, and my friend swept water towards another. The deck – very slowly – emerged from under water.

The doors opened a half hour late, and everyone filed into the rec room and onto a now sun-drenched deck. Gabriel and Trevor got to work, 'cooking up a storm', it was a joyous feast enjoyed by everyone. Record numbers, record rainfall... nothing deterred the overwhelming success of this year's BBQ! Draws included four lucky winners of \$25 gift certificates from our management company, Crossbridge; a generous \$200 gift certificate for eye-glasses from the Optic Zone on King St. East (at Jarvis), contributed by Joanne Belanger; and a 50/50 pot of \$115. Charles Marker won both the Optic Zone gift certificate and the 50/50 draw! All draws were pulled by Joseph Hagger's adorable grandchildren, Victoria and Christian – who'd been cleared by Price Waterhouse – so there was no collusion.

Sales were promoted in the lobby by the great poster (designed by Kevin & produced by Michael Keenan), and they were given a boost by Joseph and Wayne, who spent three evenings in the lobby encouraging residents to buy a ticket. Through their efforts, the ticket sale deadline was extended to Friday, letting us reach capacity on the deck and in the recreation room.

The Social Committee members thank you all for supporting this year's BBQ with a record turnout of 110 people – compared to 58 in 2018 – and making it such an overwhelming success. I also believe there was just something from the cosmos blessing the Committee's efforts this year!



In Memoriam ~

Kenneth Charles Dawe

April 26, 1941 – June 24, 2019



Ken Dawe passed away peacefully at Kensington Hospice, Toronto on Monday, June 24, 2019 with friends at his side. He had been diagnosed with AML (Acute Myelogenous Leukemia) in April 2019. Predeceased by Eva Kato, his partner for 43 years and the love of his life. Predeceased by both parents, Richard Gordon and Annie (Mid-

daugh) Dawe. Survived by his brother Donald Dawe, sister-in-law Gloria, their children Sheri and Jason, and many loving cousins. Ken was born in Grimsby and grew up in Beamsville where his parents owned a fruit farm. Attended Lower Thirty Public School, Beamsville High School, and graduated from McMaster University in 1963 with a BA. Ken received his diploma at Ryerson Polytechnical Institute in 1965 when he graduated in the radio and television arts course with first class honours.

Ken met his partner Eva in 1972 while they were both copywriters for the Eaton's catalogue. While later maintaining successful careers as freelance copywriters, Ken and Eva were avid travellers, crisscrossing the continents from Europe to South America to Asia. For example, they traveled through India, Nepal, Sri Lanka, Southeast Asia and China for a year in 1982. They often explored destinations that were just opening up to tourists. Eva's stunning photographs and Ken's compelling videos and travel journals were a testament to their lifelong passion to experience different cultures.

Ken and Eva were long-time residents of 40 Homewood Ave of Toronto, and attended many film shows or presented slide shows in the rec room. Ken had a passionate interest in the performing and visual arts. His calendar was always crammed with Festivals - film, music, dance, and art with the Toronto Jazz Festival being one of his favourites. Ken will be most remembered for his unwavering commitment, devotion and love for Eva, especially during her last stages of cancer. Ken's wonderful sense of humour, his boundless compassion and generous spirit brightened everyone who knew him. His friendship will be deeply missed by all. Special thanks to the staff and volunteers at Kensington Hospice for their heartfelt compassion and tremendous care during his brief stay there. In memory of Ken, a donation to the Kensington Hospice in Toronto or a charity of one's choice would be appreciated. At Ken's request, there will be no funeral service. There will be a Celebration of Life for Ken on Saturday, August 24, 2019, from 2.00 - 5.00 pm in the 40 Homewood Recreation Room, B-1. If you wish to remember Ken, please come. If you can attend, there will be a place in the program to share your stories or memories of Ken.

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