



EDITOR: Martha MacLachlan

DESIGN & LAYOUT: Kevin Kirk, Donna Yakibchuk

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A Labour of Love by Martha MacLachlan

IT'S THE CLUB 40 NEWS & VIEWS REDESIGN ONE YEAR ANNIVERSARY ISSUE!



The newly formatted newsletter, under the volunteer team of Kevin Kirk, Donna Yakibchuk and Tammy Baker-House, released its first issue, one year ago, on June 1st, 2019. In short order, the roles became clearly defined. Kevin Kirk, a graphic designer with the CBC, designed the look of the newsletter and the template for articles. Donna Yakibchuk, an artist and creator of Brushes and Cocktails in the building, contributed to the planning of the new newsletter and now informs resident contributors of the monthly due date for submissions, receives them and drops them into the template. Tammy Baker-House took on the role of editor for the first few months but has since stepped back to focus on her virtual assistant business. Martha MacLachlan has now filled the role of Editor.

A day in the life of our busy newsroom each month truly mimics the workings of a professional newsroom. Two weeks before the next issue, Kevin invites Donna and Martha to his apartment, where coffee is served and the three brainstorm what will go into the next issue. Regular features, such as the Q&A from Brian Brenie, the restaurant review/food article from Cammy Lee-Bostwick, and the posting of the next Brushes and Cocktails – now being offered on a virtual platform – are a given.

Then it is decided what the feature article will be and who will write it, the last two months COVID related as that's what has been on everyone's mind. This is followed by what the Green Committee wants to contribute and any other important notices that need to be publicized. The wrap up concludes with deciding the deadline for contributions which Donna sends out.



Once the wheels are in motion, Donna receives the submissions, shares them with Martha for editing, then formats and drops the articles into the template. This draft newsletter is sent on to Kevin for finessing. Each month he designs a

new masthead and image (note the May 2020 issue with Queen Victoria wearing a mask in reference to the Victoria Day long weekend and COVID-19). He designs a pull quote to introduce the feature article and finds any appropriate graphic for the topic. "The goal is to inform residents with 'good to know' information they might have missed, and present it in an attractive and entertaining way", he says.

Once he has finished the draft, including squeezing in last minute notices, he sends it for another edit. The day before the issue is finalized and sent to the office for publication, he reviews and incorporates the final edits from Martha, and it's a wrap. Kevin sends it to the office and the office forwards it to you!

For a monthly publication, put together by volunteers who already have busy lives, it takes a lot of effort and time to craft this exemplary newsletter. For the volunteer newsletter team, the pleasure is in the making. They laugh, they debate, they design, edit and write, and are proud of the product they produce each month.

It is truly from their homes to yours. If you'd like to contribute to the Club40 Newsletter, the team is always looking for new ideas and new feature columns. Send your ideas and/or submissions to:

club40news@gmail.com



Questions & Answers

• TO AND FROM •

the Board & Management

prepared by Brian Brenie

Q: When can our amenities such as the gym, pool, meeting room, sun deck, patio and party room open?

A: We are constantly keeping up to date on Ontario and Toronto Public Health announcements as changes happen regularly. Recent announcements have not confirmed any opening for public pools and other recreational spaces where groups greater than five can gather.

To open amenities in the building would be risky at this point because we cannot be assured residents would clean off gym equipment or wipe down chairs in the party or meeting room after their use and we do not have enough staff to be attentive to these cleanings after each person or group's use.

Therefore, as soon as we can legally open amenities and most importantly do so in a safe manner the Board and management will be looking at how to open these spaces.

For more information on this topic, please refer to the following website: [Link to guidelines for gyms when they reopen](#)

Q: What is happening with the AGM we usually have in June each year?

A: Due to COVID-19 and the Ontario government emergency orders we cannot host large gatherings and the emergency orders allow for delaying the AGM for a number of months beyond the end of the emergency order date. At the moment we have confirmation from directors whose terms are expiring this year that they will serve until the AGM date. To stay up to date please sign up for receiving notices electronically if you have not done so already. We are exploring the possibility of holding a virtual meeting if the delay in holding an AGM is extensive and impacts on the quorum of the Board.

Q: With COVID delaying and closing things, will we be getting our change rooms renovated? What about the elevator from B2 to B3?

A: COVID has caused delays to progressing on both of these projects because we have not been able to meet with designers and architects to explore options and because new projects were not permitted under Ontario's emergency orders. In addition, the city hall permits office has been closed. Recent emergency orders seem to have relaxed the ability to engage designers and tradespeople provided such work can be done safely. We're hoping that we can start moving on these projects in the next few months but contractors may be extremely busy playing catch up with on-going projects they had in progress before March 16th.

CORRECTION

The May issue stated the Office hours incorrectly.

Please note the office hours are:

**9am to 5pm
on Monday, Tuesday,
Thursday and Friday.**

**On Wednesday
the hours are:**

**9am to 7pm
(10am-6:15pm on Wednesday
until the end of COVID-19).**

**The office is open for
10 minutes at 10am,
2pm & 4pm
(6pm - Wednesday only).**

We regret the error.

Q: Why must I keep my entrance door closed?

A: This is a Toronto Fire Department regulation. This is why staff went around inspecting all door closers to ensure that when you enter your unit, your door will close securely behind you. A fully closed and latched entry door will prevent smoke or a fire cloud from gaining entry to your unit causing

further spread of a fire on your floor. This feature is for your household's safety. Additionally, the entry door to your unit must be kept closed to maintain a consistent air pressure in the corridor on your floor. This helps keep cooking or smoking odours in your unit from escaping to the corridor or entering neighbouring units. There have been situations where a resident has burned something on their stove and opened their door causing the heat detector in the hallway to go off. This automatically calls the fire department to our building.



In cases where you accidentally burn something while cooking in your kitchen it is imperative you do not open your entry door to air out the smoke produced. So, if you burn your toast, for example, please open a window but keep your entry door closed or the bill from the fire department will be chargeable to your unit.

Q: My upstairs neighbour's plant water or air conditioner drainage is dripping onto my balcony; what can I do?

A: If your neighbour's watering process or their air conditioner is causing water to drip please notify management who will notify the neighbour of this and ask them to rectify the situation or to be more careful. For those balcony gardeners here please be mindful when watering your plants and when deadheading any flowers so that water or dead petals do not fly onto neighbouring balconies.

Q: Has there been a change to our tv service?

A: Shaw advised in early May that channel 45 has been changed to DTour as the prior station, Peachtree, is no longer available in Canada.

COVID-19 has also caused some changes to how Shaw can address service outages in our building. If you contact Shaw to report an outage they will give you a ticket number and you should then ask the management office to contact Shaw to provide permission for the Shaw technician to enter the rooftop to attend to the outage. Additionally, Shaw will not make service calls into residences during COVID. This is to protect technicians and residents but they will make service calls that require them to attend to the rooftop equipment. The management office must be notified so that management can contact Shaw to provide permission.

'Door Slamming'

Some will remember the following notice sent out by management last week:

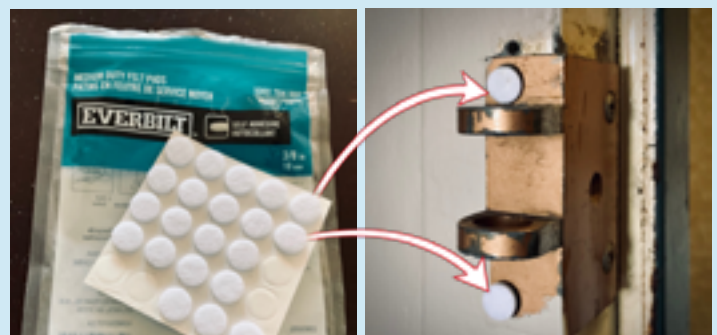
Dear residents,

We have received a complaint that some units slam their doors while closing. We understand that the noise created may not be intentional, and hopefully raising awareness of this issue will help rectify it. Thank you for your cooperation.

In response, a resident sent the following as a solution:

Something I've found useful with our deadbolt locks is applying 2 small felt pads on the screws in the door frame. (see attached pics). This is the contact point with the other part of the deadbolt that produces a loud noise.

Pictured below is their solution, which doesn't affect the closing of the door – it just dampens the sound. These were bought at Home Depot, but can be found in many other stores. One caveat: the ones at Dollarama are cheap and wear out, so the old saying "you get what you pay for" rings true.



Shrimp Fried Rice

This dish is a “good and cheap eat” and since I am not getting take out or delivery yet, my home continues to be my “sweet spot”. I made Shrimp Fried Rice but you can use any protein including tofu or just do a vegetable version. Because I found some frozen shrimp in my freezer, that is what I used. This dish is great when you have leftover rice and makes use of many staple items.

Ingredients:

2 cups of cooked day-old rice
1 onion, chopped
1 celery stalk, sliced thin
1 carrot, sliced thin
1 egg, scrambled (set aside)
2 tbsp of scallions, chopped
5-6 large de-veined shrimp, cut into small pieces
1 tbsp vegetable oil

For the marinade:

1/2 tsp soy sauce
1/2 tsp vegetable oil

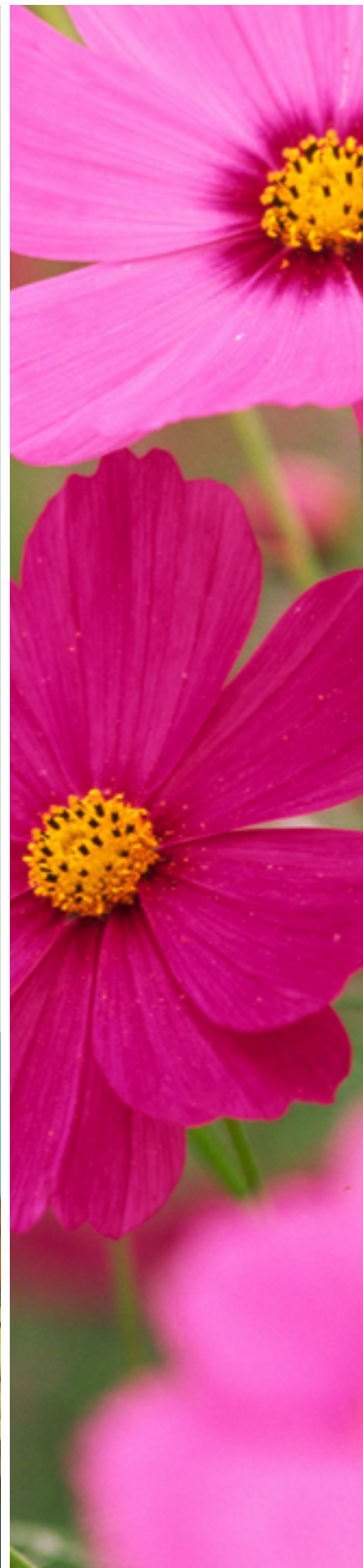
1 tsp corn starch
1/4 tsp chopped garlic
1 tbsp Soy sauce
A splash of Dark soy, if you have it, (dark soy is slightly thicker, and because it is brewed, it is also sweeter).
Salt and pepper to taste

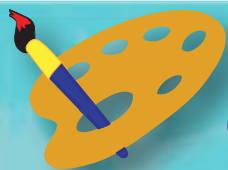
- To make this dish it is important to prepare all your ingredients before you start to cook.
- First, marinate the shrimps in the soy, oil, cornstarch and garlic mixture.
- Next, fry the egg and set aside. Heat oil in hot pan and sauté the onion, celery, and carrot for 5 minutes or until soft. Salt and pepper to your taste.
- Now add the shrimp and once it starts to turn pink add the rice and stir. Add the soy sauce — but you can add more than the one tbsp. Taste and adjust to your liking. If you have it, a splash of dark soy will add a subtle sweetness.
- Next add the scrambled egg. Mix well & sprinkle with scallions.

Enjoy!



for the full unedited review, visit
www.goodeatscheapeatsandsweetspots.ca





Brushes & Cocktails

by Donna Y

We had our very first virtual paint event for 40 H. last month. A material list was sent to the participants in advance, and if they didn't have the materials, I supplied what was missing including the loan of an easel and apron.

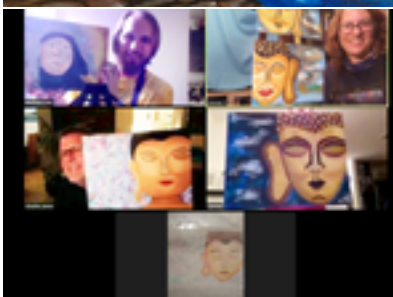
It was quite delightful to connect with neighbours and it gave us all something different to do in the evening, together and apart.

As usual it was a lot of fun, but most surprising for all of us, was how relaxing it was for everyone. We shared stories of coping with confinement in our confining spaces and tricks to cope with our new routines in this new reality.

We also shared helpful tips on physical fitness solutions to keep our bodies and minds in shape.

Another virtual paint event is scheduled for June 17th. To participate just let me know you want to attend,

Wednesday, June. 17th
"LIGHT MY WAY"
7:00 to 9:00pm
on Zoom



Our Virtual Group Shot

and I will send you the link. Friends are welcome. If you want to invite a friend, let me know just so we know who we are waiting for before beginning. I also post the events on my facebook page: [Link to Facebook](#). In addition to the 40H virtual paint events, I am also doing private events for a fee of \$25.00 per person without materials. (Depending on where the people you are inviting live, we can deliver supplies in the GTA to your guests.) Let's get friends and family together for a unique night of entertainment while staying safe and staying apart together. You can even choose the painting you want to do from my website:

www.brushesandcocktails.ca

To make arrangements, email me what your favourite work is, and together we will make it a special get together for all invited, at:

info@brushesandcocktails.ca



DID YOU KNOW?

Electronic waste
does not go into the garbage.
Please place dead electronics
and batteries **in the waste room
alcove** on the ground floor.

BALCONY ETIQUETTE ~

Just a reminder that
your voice carries
from your balcony,
several floors above
and below...
...particularly at night



Bees and Butterflies

by Martha MacLachlan

Good news! In spite of the COVID-19 lockdown the gardens are being resurrected. Self-distancing meetings have been held with Izabel from Fedak, the current landscaping company used at 40 Homewood. Izabel came to the site and reviewed the Board's wish list for the gardens which includes more perennials than annuals this year. By the time you have the June newsletter in your hands, you will already have seen the results of the meetings. Fedak has delivered and spread more topsoil and mulch to feed our once depleted gardens.

Stella D'oro day lilies and Annabelle hydrangeas are populating the centre garden on the north side of the walkway. Along the two sides of the front walkway several annual flowers are planted. With time, sunshine and water we will have stunning gardens again.

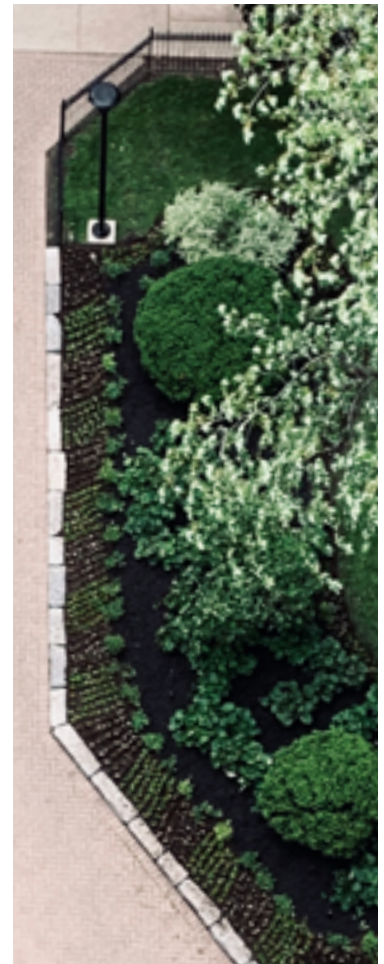
The Board has also engaged resident Larry Stroud to take over the design and planting of the octagon located in the centre of the walkway, the three concrete planters in the front, and to continue to seasonally plant the three black containers in front of the building. (Remember the stunning spring plantings Larry installed in these containers one month ago?)

Larry's design for the octagon includes the installation of four large obelisks, and the planting of Dipladenia (Mandevilla) plants to trail upwards into the obelisks plus a version of Dipladenia plants that will grow and bush out over the garden bed and light green

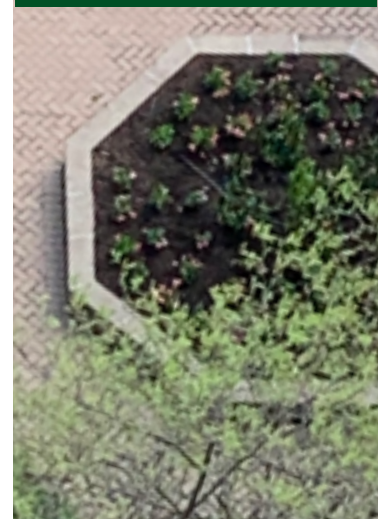
potato vines around the edge of the octagon for the finishing touch. The three concrete planters will also feature a cover of Dipladenia that will fill out the planters. The plants Larry chose are super pollinators.

The Board has plans for the back decks of the building as well. In the past, watering of any containers on the deck was manual and time consuming. At Larry's suggestion, the Board has solicited a quote from Aquaman (who

installs and maintains the automated sprinkler system) to install automated sprinklers into the large planter boxes on the main deck, as well as running water up to the planters on the upper deck and to the three small concrete planters in the front that also suffered from lack of watering. Aquaman is also installing more sprinklers to the designated pollinator garden located against the south wall at the back of the building.



The newly planted garden beds along the front walkway and the octagon



~ if you build it, they will come ~

