



HOMEWOOD

Community Newsletter

September, 2018



LABOUR DAY

September 3rd, 2018



September 8/9, 2018



September 9/11, 2018



September 18/19, 2018

Farewell, Donald

Our current Property Manager, Donald Balla, has been offered a new position by his employer, Crossbridge Property Management, and he has accepted the position. Donald has worked at 40 Homewood for seven years and during this time he has overseen many improvements to our building. He has been an invaluable asset to 40 Homewood. Although we are disappointed at losing Donald, we understand that it is important for him to continue advancing his career within Crossbridge Property Management and wish him well.

Editor's comments: I am sure, Donald, that you would never like to hear the word "windows" again.



Good Eats, Cheap Eats, Sweet Spots"

by Cammy Lee-Bostwick

Happy September Folks!

Although fall begins this month, it looks like the temperature is still on our side — so here's to a long protracted summer!

There's nothing better than going out for food in the evening and not having to take a jacket — so with that mindset, I keep you local as we travel just minutes east on Carlton to: Beer Batter. Situated on a Northeast corner, just before Parliament, it is kiddie-corner to the Irv, Gastropub (same owners) and also at the site of a former cafe.

In fact, the decor hasn't changed much from the cafe except that there are picnic tables for 2 or more. This adds to the casual and nautical theme of the place and creates a laid-back vibe. Freshly popped popcorn greets you as soon as you enter. Don't know why, but this was a bit of a draw for me...

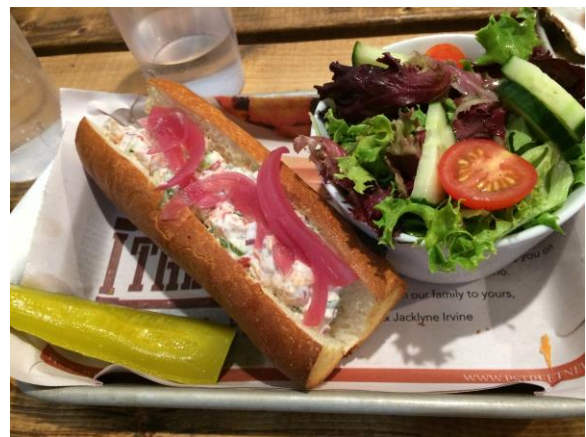
And now for the food — on the signage it lists fish n' chips and oysters so we ordered: 8 oysters (\$14), halibut and chips (\$18), lobster roll (\$17), lobster poutine (\$15), and mushy peas (\$2). Oysters came on the half shell on cold rocks...a bit unusual. I prefer it coming on ice but no matter. The sauces were cocktail and a mignonette (shallots in red wine vinegar with black pepper). No shaved horseradish. But the oysters were fresh. Because of the restaurant name, I just assumed the oysters would

be battered and deep fried so it was a surprise to me that they came raw. As for the fish, you can choose cod or haddock but halibut always wins out, being the flakiest, thickest, and having the sweetest flavour. There are 3 batters: 3 speed lager, big wheel amber, cruiser pale ale. I asked for the "lightest" batter and our server suggested the cruiser pale ale. When it arrived, the portion of the fish was slightly larger than the main part of my palm so not huge but enough for a meal. Not a copious amount of fries (see pic) but the fish was fresh. The batter was light and crispy, meaning it didn't fully coat the fish — but it didn't add anything to the food or experience. When I say I like my batter 'light', I don't mean scant. My idea of a light batter is full coverage and has a fall-apart-in-your-mouth-crispiness, at once salty, maybe even sweet. For me, it is all about the batter — and I guess I'm really old school and a purist. Fries were fresh cut, but not hot, so I don't know how fresh my "fresh cut" fries were. I think next time, I'll pick the most common beer batter, because that's usually the one they do best.

On to better things: their lobster roll came on a "house roll" and was the perfect kind of bun — crispy but not hard yet soft on the inside. It arrived with a few slices of red pickled onions over top. The lobster was mixed with celery and green onion in a citrus mayo. It looked very creamy and not too generous on the lobster which was diced into small pieces. But upon my first bite, I realized the ratio of bun to lobster to mayo to crunchy celery was perfect! The only drawback is that it is the size of a standard hot dog bun so it isn't huge but paired with the option of fries or salad can be a light meal. The

salad came with standard salad greens, tomato, and cucumber in a balsamic dressing. This is something I would definitely order again. While I thought the lobster portion was small, this was the opposite for the poutine! Lobster poutine arrived with a healthy portion of lobster. The fries were coated in a béchamel that tasted like it had some seafood stock in it to give it a nice rosy colour. A large heaping of lobster covered the fries with a sprinkling of green onion and feta cheese. The béchamel was the perfect kind of gravy for this poutine — not overpowering but with a depth of flavour that enhanced the subtle lobster. Green onions added a nice herbaceousness but the feta seemed too salty. Poutine, elevated or not, is a simple dish of subtleties: potato, cheese, gravy. And though I love feta, it was too dominant a choice, adding a saltiness I don't think it needed. Perhaps curds would be better or even a queso fresco? Next time, I would order it sans feta. The mushy peas were bright green, not overcooked and with just the right amount of butter, salt, and pepper. I'd never had mushy peas before but I quite enjoyed these.

All in all, our meal was not exorbitant but not cheap either. For the 'hood, this is a place I would return to and for the lobster. Their license is to arrive any day now, giving me another reason to return, putting the beer in Beer Batter.





Is Back!

We were deeply saddened by the passing of Garry Carter. One of the most diligent and respected artists at the Brushes & Cocktails events. Garry always had a smile and a reassuring hug for all. Thanks to Garry's persistence in the joys that Brushes & Cocktails added to his own experience, I began my company doing paint events at several other buildings in the GTA and we gained extra clients thanks to Garry's praise and word of mouth advertising. You will always be fondly remembered, missed deeply and loved.



2 Artists of the night in February 2018
Garry and Mary
"The Kiss"



The first Brushes & Cocktails paint event will be held on Wednesday Sept. 26th. The first project will be the "Allan Gardens Monarch"



In an effort to keep the events interesting we are offering some special nights, October is Halloween themed with the "Cool Cats Whimsical" Glow in the dark painting.

November will be Poppies and Poetry. Share your favorite war poem while we paint. Donna Y will be reading from her Chapbook "Still in Arms" published in 2015.



December will be a "Make a Gift" event incorporating provided mini lights into a winter landscape image.



If you thought about trying out Brushes & Cocktails, think no more just do it, reserve your spot by email. Payment can be done by e-mail transfer to info@brushesandcocktails.ca or at the rec room at 7:00 pm We begin painting at 7:30-9:30. We hope you'll join us. Bring some friends with you and make it a paint social event. Wine is sold by social committee for \$3.00 a glass]

www.brushesandcocktails.ca

IN MEMORIAM



Hugh Garry Carter

*By Mike Warren-Darley
Garry's partner of 10 years*

Garry Carter was born in Hagersville, Ontario on February 20, 1939.

His mother was driven to hospital by her brother with his horse and sleigh. The last born of a brother and two sisters, the family did not have very much, but they had love.

The father had not left the family before Garry was born. Sadly, Garry's mother died when he was just 11 years old. He lived briefly with his father and was then mainly raised by his sisters.

At age 16, he left high school (and later graduated by mail courses) and took a one year course in accounting. Received a diploma in accounting, and after a couple of jobs went to work for Valley City, a furniture company in Hamilton. Garry worked for them as a

purchaser until he retired and moved to 40 Homewood.

While in Hamilton, Garry had a partner named Tom, a professor at Seneca College who lived in Toronto. They shared a cottage and travelled together until Tom passed away 25 years later.

Garry and I met at Prime Timers about 10 years ago. He taught me all about cruising (on ships) and I taught him all about painting. We both liked to travel and we had ten wonderful years together.

Garry was always "up" and smiling and sincere, liked to hug, always tried to do the right thing. He was neat, generous to the deserving, gracious, friendly to strangers, and had a much longer list of admirable traits.

Garry fought cancer for 25 years and won. He passed away the morning of August 4th, 2018, of a heart attack, in his 80th year.

Garry's memorial service will be held at Metropolitan Community Church, 115 Simpson Avenue, Toronto, on Saturday, October 13th at eleven o'clock in the morning.

He was well loved and will be dearly missed by his family and friends.



**Rest in Peace,
Garry**



September 6th - 16th, 2018

The Toronto International Film Festival is the leading public film festival in the world, screening more than 300 films from 60+ countries every September.

Orientation Meeting for New Residents

The Green Committee and the Social Committee are collaborating to co-host a "Welcome to 40 Homewood" orientation meeting for new residents.

When	Tuesday, September 18
Where	Meeting Room first floor
Time	6:30 – 8:00

The event is drop-in but we're planning on having a "formal" intro at 7:15pm. We'll be serving light refreshments and handing out recycling bags. If we have organics bins by then we'll be handing out those as well.

New residents are encouraged to attend and find out how we handle recycling and organic refuse and ask any questions of people on the committees.

Welcome



Barbecue

40 Homewood Annual BBQ

The BBQ was held on Saturday, August 18, 2018. No doubt sixty people are still full from the tremendous spread provided by our caterer, **Absolutely Famished**. David and Gabriel did a great job. They don't just provide the food, they cook it on our barbeques, and fill tables of sides and salads and dessert.

Aside from the food frenzy, the camaraderie amongst residents and friends was great. You could feel the happy vibes out on the patio and in the recreation room. Really if you haven't yet attended the annual BBQ, please make a point of including it in your summer plans for next year.

A great round of thanks goes out to the social committee members, who every year, go all out to make this a fun event for everyone. It's a lot of work getting supplies, setting up and cleaning up, but it's worth it. So far no-one has said "never again".

Thanks also go out to Meagan for selling the tickets for us

This year's volunteers included:
Martha MacLachlan, Amy Ruddell, Candace Green, Donna Y and Diane, Kevin Kirk, Michael Keenan and Wayne Beaton



Information Meeting on Cannabis

In preparation for the legalization of the recreational use of cannabis in Canada that comes into effect on October 17, 2018, the Board was asked about our plans at the most recent AGM. The Board is preparing to establish rules that are reasonable and protect the well-being of all people in the building.

In discussing the guiding principles for such rules, it has become evident that any smoking restrictions put in place must apply to both cannabis and tobacco use in the building.

Under the existing Smoke-Free Ontario law, smoking tobacco is already banned in the common areas of multi-unit residences, including lobbies, party rooms, hallways, parking garages and stairwells. We intend, at minimum, to mirror this ban for smoking cannabis as well.

The dangers of smoking and the negative effects of second- and third-hand smoke on others' health are already well studied and documented. In an effort to be mindful of everyone who lives in the 40 Homewood community, it is our intent to further implement a phased-in smoking ban in individual units and on balconies, which are considered exclusive use common elements.

In addition to protecting against the scientifically-proven health dangers, banning smoking in individual units and

balconies will also prevent odours from transferring between units, minimize the risk of balcony fires, and help guard against cigarette trash from accumulating on lower balconies.

As a member of the 40 Homewood community, you are being invited to an information meeting in the **Recreation Room** on **September 5** at **7:00pm - 8:00pm** to discuss the direction the Board is planning on taking with these rules and to ask questions you may have related to them.

The proposed agenda for the meeting is as follows:

- 7:00pm** Information on the cannabis legalization law and summary of the Board's deliberations related to drafting smoking restriction rules (Board)
- 7:15pm** Question and Answer period (All)
- 7:55pm** Wrap-up and next steps (Board)
- 8:00pm** Termination of meeting



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www.harbarts.com/shirtdesigner

Playing Pool In The Recreation Room

For those of you who are unaware, we have a pool table in our recreation room. It is for all residents to play. The balls, cues, and triangle can be obtained from the Management Office during the day and the Security Officer after hours.

Going Green with Organics!

Last month we shared a few highlights based on the results of the Waste & Recycling Survey and the garbage audit. Both of these activities were performed by the Toronto Environmental Alliance (TEA).

We have above-average waste diversion rates for a high-rise building in Toronto, but we know that we can be doing a lot better. To recap from last month's newsletter, 48% of our garbage is organic waste that could go in the green bin instead. By putting organic waste in the green bin, we would likely see a substantial decrease in the number of garbage bins collected weekly. This would translate into savings for the building. We get charged for garbage, but not for organics and recycling collection.

Stop wasting your grocery money! Use some of the food storage tips below to reduce food waste in your home. Also included are a few resources on meal planning, how to revive food and use up leftovers.

According to the article, "Make fruits and veggies last longer with these storage tips" from CBC Life:

Bananas – prevent over ripening by placing bananas individually in the fridge. They should also be stored by themselves to prevent other fruits around them from ripening too quickly.

Onions – store in a cool, dark place with lots of air. Place them in old panty hose and tie a knot in between each one.

Cut onions – place them in the freezer for an additional 3-6 months.

Link here:

<https://www.cbc.ca/life/thegoods/make-fruits-and-veggies-last-longer-with-these-easy-storage-tips-1.4296660>

Love Food hate waste Canada is a website loaded with great resources and strategies on how to save food, and ultimately your grocery money. Check it out here:

<https://lovefoodhatewaste.ca>

The website has a section explaining how to "Keep it Fresh" for produce, strategies for storing food in the fridge and freezer, and guidelines on the shelf life for dozens of different food products depending if you store them on the counter, in the fridge, or in the freezer.

Here's another useful article:

"Reduce waste by keeping your fruits and veggies fresh" from CBC news
<https://www.cbc.ca/news/canada/saskatchewan/reduce-waste-food-spoilage-produce-storage-1.4699844>

The windows project will be completed in September and a window cleaning crew will be scheduled before winter arrives.

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