



MONTHLY NEWSLETTER

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September Musings

by Martha MacLachlan

September is a month for fresh starts. Our lazy, languid summer holidays are coming to an end and it's time to get back in gear, helped by cooler temperatures.

If you are returning to full-time school, resolve to keep better notes, better discipline in keeping up with studies. If you have slacked off at the gym, start back on a regular schedule and be vigorous about your well-being. If you put off chores at home like cleaning out that closet, it's a good time to sort through those clothes and donate what you know you are not going to wear (or fit into) again. (PLEASE NOTE OUR WINTER COAT DONATION DRIVE. Information further on in this newsletter.)

Here at Homewood, your various committee members are ready for September and the fall season.

The Garden Committee at Homewood is planning the fall agenda to keep up our gardens before the first frost and planning for the spring 2024 pruning and planting. The work of committee members is commendable. They continue to have monthly meetings and every two weeks, the crew is out in force deadheading, pruning and most recently ambushing slugs who have attacked some of the shrubbery along the main walkway up to the front doors.

The Social Committee is planning a Piano Bar evening in the Party Room, led by our own Didi Chenille.

You might remember Didi at the piano at our 50th Anniversary Party. Committee members will also be putting together the annual Art Show in November; this time, sadly, without the help of Donna, who has moved to Alberta. And of course, the early December holiday dinner is on the social calendar. We are determined to continue with David and Gabriel of Absolutely Famished. David may have closed his catering business following our BBQ, but we know he can still deliver.

The Social Committee is always looking for ideas. Some people have expressed interest in a Games Night in the Party Room once a week or month but no one so far wants to take the reins. In neighbouring buildings there are monthly book clubs and craft nights (where people gather and work on their individual projects in a communal session). This writer would love a play reading evening, where we read the parts and get to act out the spoken words. Any interest from anyone on any or all of these ideas or others?

The Government Documents Committee certainly deserved a summer hiatus after all the work they put in to promote the draft by-law. Come September, the committee members will emerge again with an ambitious agenda.

The Newsletter Committee continues to produce the monthly newsletter. Ideas and contributions are welcome.



Good eats, cheap eats & sweet spots

by Dr. Cammy Lee Bostwick

Happy September everyone! It is still warm enough for a picnic and I have a great idea for your basket. At Ginger's on Church Street just south of Wellesley, you can get baguette sandwiches or Banh Mi (\$8.50, with a choice of chicken, beef, pork, tofu, pork belly and plant-based which I chose. Each sandwich is about a foot long and is dressed with the perfect ratio of tomato, cucumber, pickled carrot, cilantro and mayo. This is great for a picnic as the sauce barely drips out and comes neatly packed in a sub sandwich bag.

Equally easy to eat and delicious are the crispy rolls (\$2.75). The vegetarian is wrapped in a rice noodle, deep fried and packed with veggies and tofu. The shrimp option is wrapped in a spring roll skin and deep fried. They each come with fish sauce based house made dipping sauces. Order a fresh mango salad (\$6.75) and your picnic feast is complete! Bon appetit!



PRESERVING SUMMER

by The Green Committee

Picture this: It's now winter and you are doing your best to eat locally grown fruits and vegetables but you hate apples. What you crave is sweet strawberries from the summer months to top your porridge in the morning, but they're not in season anymore! Now you have a choice to make: do you buy imported fruit that is out of season (yuck!) or eat your porridge without strawberries?

With a little planning, you can enjoy the taste of your favourite local fruits and vegetables all year-round. There are many ways to preserve food, such as freezing, canning, fermenting, dehydrating, meal-prepping, and baking. By thinking ahead and preserving your food, you can enjoy some locally grown strawberries even in winter.

With fall fast approaching, it is the perfect time to stock up on local summer foods. See link to access a guide on preservation techniques:

https://fondsecoiga.org/wpcontent/uploads/2023/07/lvb_local_preserving_guide.pdf

Cantaloupe is available from August to September and continues to ripen even after it has been picked. It is ready to be consumed when it makes a hollow sound when tapped with your palm, or when a sweet smell is released.

Here is an example of how to preserve cantaloupe using various methods of preservation:

After Purchase:

Whole and unwashed for up to 5 days in the fridge once ripe. Cut into pieces in a container in the fridge for 2-3 days.

Preservation Method: Freezing

Cut it in half and remove the seeds. Put the halves in an airtight container and freeze for up to 3 months. Recipe ideas: sorbet, granita, smoothie, vinaigrette

Preservation Method: Dehydration

Wash and deseed, then slice very thin, ideally with a mandolin, to lay flat. If dehydrating in the oven, set to lower temperature for 9-10 hours. If using a dehydrator, set at 135°F, between 8-10 hours. Recipe ideas: as is like crisps, in salads.

Preservation Method: Canning

Making jam is one of the best ways to store cantaloupes in canned form. Recipe ideas: on bread, in yogurt, in pastries.

What would you like to preserve?

Let us know by emailing the Green Committee at 40hgreencommittee@gmail.com.



Homewood History

Charles Maker

Information provided by Adam Wynne, historical researcher. Submitted by Charles Marker.

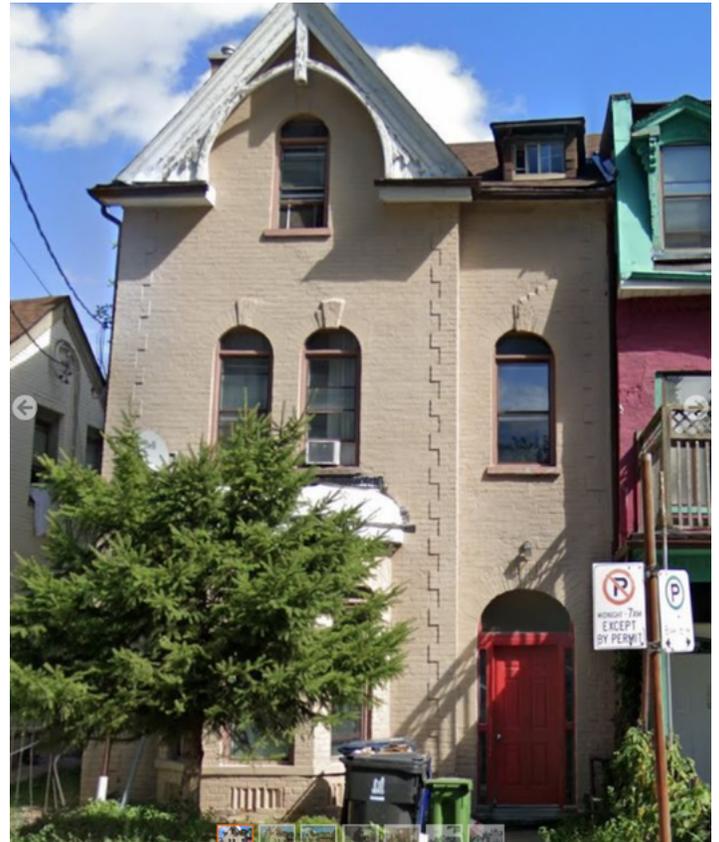
This house was completed in approximately 1873 – 99 years before 40 Homewood Condominiums – and was one of the first houses on Homewood. The original occupants were Magloire de Laplante and his family.

The two-and-a-half storey house has a mix of styles including Queen Anne Revival, Bay and Gable and Romanesque Revival.

The de Laplantes lived at #27 until 1879 and then moved next door to #29 where they lived until 1912. Magloire de Laplante (1837–1905) was from either Saint Pierre (of Saint Pierre and Miquelon, off Newfoundland) or Saint Pierre, a small village in southern Québec. In Toronto, he was a prominent builder, landlord, lumber merchant, and mill owner. When he came to Toronto, he first lived on Ontario Street and opened a lumber business at Queen and Sherbourne. His affiliations were with the Conservative Party and the Roman Catholic Church.

Magloire married twice (Emma Jewel, who died in 1880; and Theresa Dyer, 1842–1911). He had two children by each wife. Son Albert de Laplante lived at 31 Homewood at the end of the century.

Later occupants (1880–1885) at #27 Homewood included Phineas Hophni Burton (1839–1912), a dry goods merchant from England and wife Henrietta Pitt Caldecott; they had three children.



Some other early occupants:

- John Maclay and James R. Maclay, clerks, 1886
- Frederick Thayer, jeweller, 1887 –1889
- Henry Hough, lithographer, 1896 –1901
- William Couch and Josiah T. Couch, William being a soldier in the Anglo-Boer War, c 1902
- William J. Doran and Anna G. Doran, married couple, he was an insurance agent, 1908 – early 1940s

Presently #27 Homewood is divided into rental units and/or rooming house units, although it is unclear when that division occurred.

WINTER COAT DRIVE

Will you help keep Toronto warm this winter?

This Fall we are partnering with New Circles (Circles of Care), a non-profit that provides free assistance, gently used clothing and services to those who are economically vulnerable.

This year, thousands of refugees and newcomers arriving in Toronto will not have adequate clothing for the coming season. And thousands more who are living on low incomes, in shelters and on the streets will need support. Over the next four months – the coldest of the year – New Circles will help them meet their needs for warm winter clothing.

Please help their clients get ready for the cold winter months ahead by donating your gently used winter coats and outerwear!

A BOX will be left in lobby for donations Thank you to Suzanne, our food donation coordinator and volunteer, for connecting our building to New Circles.

For more information about New Circles please see their website, at: www.newcircles.ca

#KEEPTORONTOWARM

Winter Coat Drive: September 5th – October 20th