

## MONTHLY NEWSLETTER

**JUNE 2025** 

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#### **Secret Garden**



By Constance Dilley

Can I let you in on a secret? We have two gardens that most of our residents have never seen. And they are beautiful. They have names: the Rose Garden and the Transformer Garden.

The Rose Garden was planted many years ago. I've been here over 25 years and it was already fully mature when I arrived. I was told then that it was planted at the insistence of the chairman of the Board of Directors, who had had to abandon his own rose garden when he moved into 40 Homewood.

Out back on the south-east corner, the garden is a wonderful, peaceful place. You can sit on a bench or stroll through the center of it on a small walkway. There's a sculpture—something Japanese perhaps—in the middle surrounded by roses. Some are very old, from the original planting, and a few are brand new this year. The garden is anchored by four large yew trees,

pruned back by our baker, John. Oscar and Felix worked all summer last year to bring the garden to its current glory. This involved declaring war on the milkweed, which was tenacious and which drifted over from Michael's pollinator garden nearby.

As for the Transformer Garden, it was brand new last year. The Transformer itself is sheltered by that big, white concrete structure in the middle of the front lawn. The garden is between it and the front fence. The reason you haven't seen it is because we all leave 40 Homewood on the paved paths, going east and then north or going south, avoiding the front of the building. Only the passersby, walking on the sidewalk, have seen this. They've been watching its development with enthusiasm.

That garden is a pollinator garden, built with the aid of the City of Toronto and our \$5,000 grant. Dennise heads up all the gardening activities, and you may have seen her with a trowel and a watering can out front. The garden has over 15 varieties of plants determined to overcome the shade and the squirrels. It's a battle.

Last year, the plants were new to the area. This year, being perennials, they have all come back much to our relief and pleasure. Next year, they will be fully mature and will show us whether all our efforts have been worth it.

The work, however, doesn't do itself without help. We need volunteers, not to make a big commitment but just to come out from time to time when the work team gathers to plant, tend, water and otherwise care for the gardens. If you can spare the odd hour and would like to get your hands dirty, please write to us. You'll be added to a list, which goes out to remind the team of the dates we're working. They happen every few weeks in the summer at 10 a.m. on a Sunday. If you love the way our grounds look, lend a hand. You can just show up and we'll be grateful.



#### **GDC Update**

By Brian Brenie

The Governing Documents Committee is nearing completion of the update to the Welcome Book. The goal is to release this update in June before the AGM. Watch for the release on Condo Control in the next few weeks.



#### Good eats, cheap eats & sweet spots

by Dr. Cammy Lee Bostwick

A Szechuan Restaurant at 440 Spadina Avenue is just south of College and offers a different affordable spin on dining out in Chinatown.

First, you'll notice the dark wood decor and booths. The vibe is young, the mood is modern and it's clean.

Szechuan cuisine is spicy, so be warned, but you can always ask for mild. We had stir-fried green beans and egaplant, which isn't spicy but savoury; extremely flavourful, this dish complements the black truffle shrimp fried rice. If you've never tried this and like truffle, this is a winner and won't disappoint. The beef chow mein has a thicker egg noodle and is also not spicy. But then, we ordered the mapo tofu (without pork) mild and it was just the right amount of heat for me.

Because mapo is a flavour bomb with Szechuan peppercorn and chili, its sauciness is perfect over plain white rice. Kung pao chicken was sweet and savoury and came with peanuts and cubed celtuce - my new favourite vegetable. It turns a translucent vibrant green when cooked and is a cross between celery and lettuce.



The menu is completely online so be prepared to scan the QR. And then place the order with a server.

Five dishes with three bowls of white rice fed 7 adults (super full, no leftovers) and the bill was about \$120. Not too bad at all. This is a dining experience totally worth checking out. If you do, let me know: @yoginicammy

#### **Good on You**



by Michael Csiki

good on you Opening up your closet this morning, you might

think, "Do I need a new outfit this summer but I don't trust what companies are selling out there?" Are you worried about fast fashion and unethical brands of clothing?

Shopping for clothing can be difficult to determine what is made in an ethical facility, where workers are treated fairly, the materials used are not toxic for our environment the fabrics used will last a long time and/or is sourced from a renewable resource and if

the brand are cruelty-free towards animal welfare within their supply chains. There is an app for everything and help you narrow down a good brand which may help you make an informed shopping decision. Try "Good on You" https://goodonyou.eco/ to dive into ethical fashion, where the developers have created a ranking system that ranks clothing brands from "We avoid" "Not good enough" "It's a Start" "Good" and "Great" so that you can have a better understanding of how the brand performs and if they are a sustainable company for our planet. Good luck shopping!



SUNDAY JUNE 8 2 - 5 PM

IN THE PARTY ROOM AND POOLSIDE DECK

PRIZE FOR BEST DISCO OUTFIT





# Pride Month

### JUNE 18 7 PM

party room 1B



free entry & popcorn