



# MONTHLY NEWSLETTER

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## Restoring Harmony Amongst Neighbours

### Where there is Goodwill there is a Way

Living in a horizontal community of over 700 residents alongside many undocumented dogs demands that there be rules in place to protect everyone's rights to a safe home and equally shared amenities. This includes access to the enviable grounds and gardens we share.

A past committee effort in 2021 to address the expressed needs of owners and their pets for a safe place to both relieve and play with their pets by sectioning off part of the back property for 40H dogs failed miserably because the root-bound earth made it impossible to support a stable fence. Thus the underlying narrative continued with dog owners conducting communal play and relief times at the back of the property and non-dog owners claiming the dogs were endangering the property.

In October, the Garden Committee attempted to open up the discussion again amongst dog and non dog residents. Their October Month of the Dog campaign started off with a fun fact and quiz activity, a large photo op of pets and their owners in the adjacent Montague parkette and a photo contest of funny pet pics. The motivation of the campaign was to advance protection of the grounds and the new gardens created by hours of residents' volunteer labour and to harmoniously consider the needs of dog owners in the building.

Their efforts were rewarded with a face-off of FB posts that asserted this was a campaign to run dogs off the property and resulted in next to no participation in the organized events.

Well, if that's what it took to spark the conversation, all negativity aside, the campaign concluded on a positive note at the October 26 meeting in the party room. Attended by current dog owners, former dog owners and neutral residents interested in both sides of the conversation, open and reasonable experiences and opinions were shared. And yes, some of the existing rules were challenged, including the most contentious one amongst both sides:

7.3. Pet owners shall not allow their pets to urinate or defecate anywhere on the common areas of the property.

The dog owners attested to all resident dog owners respecting the property and picking up after their pets. (Both sides expressed dismay at the number of non-resident dog owners who use the open back property like it's a public park and who are responsible for leaving their pets' waste on the property.)

The dog owners said that yellow-stained grass patches especially in the front property can be attributed to the salt used on the walkways (with that snow being shovelled onto the grass), and not to pet pee.

Going forward, it was suggested that rather than using strong-arm efforts to enforce rule 7.3, a meeting can be called by residents to change the rule to better protect the grounds and gardens and to accommodate the dog owners' right to also use...

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the property with their dogs. Other suggestions were put forward at the meeting that could be considered by the board.

What ruled the day: coming together with our neighbours to create a fair-minded solution rather than isolated rhetoric that only feeds a problem.

## Gifting for the Upcoming Holiday Season

*by Michael Csiki*

Are you looking forward to the upcoming holiday season in December to meet up with family, friends and co-workers? Be sure to consider the following sustainable tips when shopping and wrapping up your gifts.

Consider consumable gifts instead of giving knick-knacks. People who are sentimental may feel obligated to keep gifts even if they have the one connection with you. By gifting a considerate consumable item, the person will still feel appreciated and enjoy the limited time gift instead of a potential inanimate object that may sit around for years collecting dust or stored away in a box and out of sight. In the end, what we keep long term may very well end up in a landfill or donated away. As for a consumable gift, the end of its lifecycle will provide little to no waste and is more sustainable.

Here are some consumable gifts to seek for this year's upcoming holiday season. Look for artisan goods from hand-made soaps, candles or food and drink items like jams, spices, wine, mead, teas or locally roasted coffee.

When wrapping your gifts, try a new technique like wrapping in fabric with no plastic ribbons or tape,



or a tote bag that can be reused. If you are using paper, no problem as it is recyclable. Avoid metallic or paper covered in glitter as these types are not accepted by the City of Toronto's recycling program and are to be placed in the garbage collection.

## 40 H Annual Holiday Party

*Sunday, December 7  
4 to 9 PM*

*in the Party Room*

*Our resident host and entertainer  
Didi Chenille at the piano  
and  
Tempo Choir*

*Ticket sales dates and prices announced soon*



# Board Corner

*By Board of Directors*

There is good news to shout out. While drafting the corporation budget for 2026, the manager reached out to Bell. Our current contract with Bell expires the end of January 2028. During this contract as part of the maintenance fees, all units have access to the Bell Fibe internet and television programming. Bell has now offered the corporation a new contract at a further monthly increase of only \$2 a unit. These costs are all included in your monthly condo fees. This is better than anything we could've wished for. A motion to accept the new contract was put forth by Patricia Salmon, Secretary and seconded by Cliff McHugh, the vice president, with complete acceptance by all board members.

In addition, Bell is rolling out new Cloud based PVR technology. Residents happy with the current system can opt out of converting to the new system. For residents interested in the new system, they can start having it implemented in February, 2026. The features of the new system include:

- Cloud based memory, eliminating the PVR. The only difference will be residents can only save programs for 60 days rather than the 365 days with the PVR
- The cloud based system allows customers to record, store while providing the added security of retaining their recordings if there is a service outage or if the box is reset;
- Fibe TV - better package that includes time shifting;
- New android receivers with voice-controlled remotes;
- Voice activated remotes with dedicated buttons for Netflix, Crave and Amazon Prime Video;
- The same unlimited internet usage;
- and the modem includes the latest Wi-Fi standard, 802.11ax, also known as Wi-Fi 6.

More information will be communicated in January. This is just a heads up.

## **Budget Information Session**

There will be a resident 2026 budget session in early December, date to be determined. The draft is still being worked on with new operational costs being determined, followed by board input and approval of the draft, incorporating resident information and final board approval.

# Good Eats, Cheap Eats & Sweet Spots

*By Dr. Cammy Lee Bostwick*

Aren't we fortunate that our neighbourhood offers diverse cuisines? And sometimes many choices within one cuisine. In less than 100 metres of each other are 3 Thai, a Vietnamese, Chinese, and Japanese restaurants. I chose the one I've been meaning to check out: Maya Bay. Price points at MB are comparable to other Thai establishments but it is the quality of ingredients and the amount of food that set it apart. We had Pad See Ew with shrimp (\$24.95), Thai fried rice with shrimp (\$24.95), and Salted Egg Yolk Fries (\$12.95). Pad See Ew is a flat rice noodle dish stir-fried in soy sauce with an assortment of vegetables like Chinese broccoli and thinly sliced carrots. Once it arrives, it is the aroma that hits you first. You know it's going to be sweet and savoury.



Next, I note the generous portion of this dish, making it great for sharing. However it is the shrimp that make this a standout: juicy, succulent and large. The Thai fried rice is pretty much the same dish with rice instead of noodle so in future I'd order something different. Yummy nonetheless. But it is the fries that truly were the shocker. First off, never heard of Salted Egg Yolk Fries. So when I saw a plate go by, I knew I had to try it. Fries arrive with a dusting of the yolk and looks like bread crumbs but it is the taste that'll blow your mind; salted egg yolk on fries is actually sweet yet somehow savoury. It is a culinary experience I've not had in a while meaning its appearance didn't match the flavour. And so for that reason alone, I highly recommend you give it a go. All in all, Maya Bay has quickly become my favourite sweet spot!

