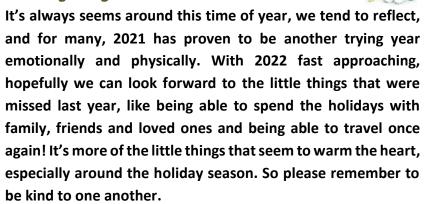
Valley Highlights

MYER CHERNEY HOLDINGS LIMITED

DECEMBER 2021

It's Beginning to Look A Lot Like Christmas... 🐉



Happy New Year... Positive Thoughts, Lots of Laughs, and be thankful...

From our families to yours, we wish you the Merriest of Christmas' and Happiest of Holidays, and a Prosperous, Healthy and Happy New Year!!!

- The Management and Staff of Cherney Properties

Peterborough Fire Services...

Just a reminder, and on the direction as issued by Peterborough Fire Services, that decorations are prohibited from hanging on the exterior of the rental unit door unless they are constructed of 100% metal material. Fabric, straw and wooden products are deemed to be a fire hazard as they are highly combustible.

Additionally, and to ensure the safety of everyone, please make certain the common area hallway outside your rental unit remains free and clear of any tripping hazards such as mats, footwear and/or any personal belongings.

General Housekeeping...

As you may be aware, cockroaches have recently been observed in some of the common areas of the building. We have had Dave's Quality Pest Control in to treat all of the common areas, and set bait gel traps in some of the rental units. Although they are quite harmless, they are a nuisance! The following are some tips to help prevent further occurrences of cockroaches in and around your rental unit:

- 1. Keep the kitchen thoroughly clean at all times, which includes, but is not limited to disposing of food and not leaving it out on the counters.
- 2. All cardboard and/or paper bags within your unit are to be immediately disposed of.
- 3. Regularly dispose of garbage from your unit by throwing securely tied bags down the chute in the garbage room.











Cherney Properties main office holiday hours...

Friday, Dec 24th: 8:30am to 12pm

Monday, Dec 27th: Closed Tues, Dec 28th: Closed

Fri, Dec 31st: 8:30am to 12pm

Mon, Jan 3rd: Closed

Secret Santa Anyone?

Even though the annual Christmas Potluck will not take place this year, you can still spread some Christmas and Holiday cheer to your VHII neighbours!

To all those who live so very near, let us be a Secret Santa. If you have an extra gift to give, hang it on a door where your neighbours live.

- From the Valley

Come Deck the Halls!

Join us at 2pm on Thursday, December 2nd as we decorate the lobby for the holiday season. Refreshments will be served.

Balcony Restorations

As you know, the restorations of the balconies have started. We appreciate all tenants' patience as this has been a trying time with all the noise that is happening. Just a little reminder to remove anything breakable from shelves or any surfaces where they may fall and break due to the vibration caused from the equipment being used.

Prepare for cold weather snaps...

Check weather reports. Environment Canada issues special alerts to notify Canadians of impending severe weather!

Avoid opening your windows if it gets too hot in your apartment; lower the thermostat to 15.5C (60F) instead. Never turn the heat off completely! Place furniture and heavy drapes away from radiators so as not to block the movement of room air. Fill out a maintenance work request if a heat issue or lack of heat persists within your unit and contact the main downtown office during office hours or the emergency after hours' number as this could be an urgent matter and should be attended to immediately.



Congratulations Valley High II

The Peterborough Fire Services and Peterborough Health Unit have complimented Valley High II on how clean and well maintained the building is.

Welcome to the Team...You may have noticed a new face around Valley High II in the past couple of weeks, and warm, friendly voice on the phone when you call our downtown office. Please help us give a warm welcome to Ed Lynch and Jamie Robinson, the newest members of the Cherney Properties Team!

Deliveries

As the holidays are rapidly approaching, please keep in mind about any parcel deliveries you may be expecting. Tenants are encouraged to make alternative arrangements if you are not going to be home at the expected time of delivery. Otherwise, your parcel could be left at the front of the building, and the Landlord is not responsible for any lost or stolen parcels.

What's Happening in Peterborough and Surrounding Areas for December...

<u>Nov. 25th</u>; starts at 3pm and finishes Dec 6th at 12pm: Santa's Sleigh: Walmart on Chemong Road Peterborough. Shoppers are asked to choose a child's name from the tree and do a little shopping for them then drop it off in the sleigh.

<u>December 2nd</u>; from 11:30am – 1:30pm: Peterborough Museum and Archives Pop-Up Gift Shop – Shop a unique selection of locally made gifts, as well as accessories and treasures.

<u>December 4th – December 5th</u>; from 11am – 4pm: Christmas Craft Show at Morrow Building: 151 Lansdowne St. W., Peterborough.

<u>December 17th</u>; 7:30pm: A Celtic Family Christmas at Peterborough Memorial Centre: 151 Lansdowne St., Peterborough

Valley High II Office Hours for December

Every TUESDAY, WEDNESDAY AND THURSDAY

12:30 pm to 2:30 pm

Cherry Vanilla Cheesecake Bars

by Rock Recipes

Ingredients:

For the Base & Crumb Topping

1 ½ cups flour 1/3 cup firmly packed brown sugar ½ cup cold butter

1 large egg

For the Cheesecake filling

1 cup (8 ounces) cream cheese

½ cup sugar

3 tsp vanilla extract

1 tbsp lemon juice

2/3 cup glace cherries, cut in quarters (well drained maraschino cherries will also work, I rinse them and drain them on paper towels before cutting them)

Instructions

- 1. In a food processor pulse together the flour, brown sugar, and butter until crumbly (or simply cut the butter through the flour and sugar with a pastry knife or two butter knives held between your fingers.)
- 2. Save $\frac{1}{2}$ cup of this crumble mixture to sprinkle over the top layer.
- 3. Press the rest of the crumble mixture into the bottom of a greased or parchment lined 8x8 inch square baking pan.
- 4. Bake at 350 degrees F for 15 minutes. Remove from oven and let cool for a few minutes while preparing the cheesecake filling.
- 5. Beat together the cream cheese, white sugar, lemon juice and vanilla extract until smooth.
- Beat in the egg.
- 7. Fold in the chopped cherries
- 8. Spread the cheesecake mixture evenly onto the pre-baked cookie base and sprinkle the reserved cookie crumble over the surface.
- 9. Bake at 325 degrees F for 20-30 minutes or until cheesecake is set at the centre.

