VALLEY HIGHLIGHTS

MYER CHERNEY HOLDINGS LIMITED

March 2023

Correction...

Our apologies, the speed for the above and underground parking should have been noted as 10 kilometers per hour. Please see the correction below:

Underground Parking Garage Speed Limit...

Vehicles have been observed speeding and driving recklessly in the underground parking garage. For the safety of all, the maximum speed for vehicles travelling in both the above and underground parking areas should be no more than 10 kilometers per hour and drivers should always be aware of other vehicles and pedestrians.

Take into Consideration...

Noise...It is created by normal apartment living. There are numerous ways to dampen the noise within your rental unit;

- 1. Large or heavy throw and area rugs can help absorb noise.
- 2. Curtains, tapestries, or wall hangings are useful in reducing noise whether they are placed on a wall or over a window.
- 3. Place entertainment devices away from shared walls.
- 4. Keep the volume of computers and TVs at reasonable levels.
- 5. Restrict activities like vacuuming, repairs and moving heavy furniture to practical daylight hours.
- 6. Place felt cushions under chair and table legs to prevent them from scraping across the floor.
- 7. Ensure dogs remain calm and quiet, and are not barking for extended intervals throughout the day or night.
- 8. Reasonable building quiet hours are in effect between 11pm and

Underground Parking Garage...

It's been brought to our attention; tenants are utilizing their parking spots for more than just parking their vehicle(s). The assigned parking spots are not to be used for storing items other than one vehicle per spot. If tenants/occupants have items which they are not able to store within their own rental unit, it is recommended you look into acquiring an off-site storage unit. Storing items in the underground parking garage is in direct violation of the Parking Rules and Regulations. In addition, the underground garage is designed specifically for parking vehicles only. The accumulation of combustible material in your parking space may create a fire hazard and is in direct contravention of the Ontario Fire Code, Part 2, Subsection 2.4.1.1 (1).



Vehicle Information...

In order to ensure our office has your current and correct vehicle information, please notify the Valley High 2 office of any changes to your license plate number, and/or vehicle make and model.

Generator Testing...

Scheduled testing of the generator will take place twice in March; the 1st and the 15th. As a reminder, please keep your doors and windows shut and refrain from using the exits at the southwest end of the building.

Daylight Saving Time!

Daylight savings time begins on Sunday, March 12th. This happens at 2am, so before going to bed on Saturday evening, *remember to set your clocks ahead one hour!*

This is also a good reminder, and time to test and/or change the batteries in the smoke detectors within your rental unit.

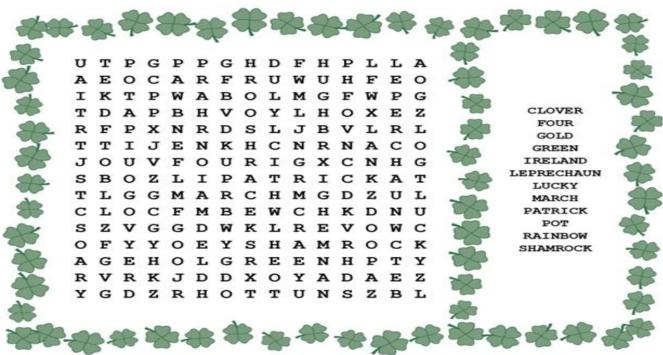
Laundry Room...

In order to help prevent buildup of grime, mold, and musty smelling laundered garments, please ensure the washing machine doors are left open after each use.

You may have noticed a bulletin board has been installed by the bookshelf in the lounge area of the laundry room. This bulletin board is for use by the tenants / occupants of Valley High 2. Please utilize this board for posting local events, needs and wants. We would also remind you to remove your posting when it is no longer pertinent.

Valley High 2 Office phone number: 705-742-6047





Valley High 2 Office Hours

TUESDAY, WEDNESDAY AND THURSDAY 12:30 pm to 2:30 pm

Irish Potato Soup

Ingredients:

1 Large Onion2 ounces butter3 Medium potatoesParsley to garnish

½ cup cream Salt and pepper to season

4 cups chicken stock or use vegetable stock for vegetarian option

Instructions:

- 1. Peel and dice the onion and potatoes
- 2. Melt the butter in a large saucepan
- 3. Add the onion and cook for one minute coating completely in butter
- 4. Add the potatoes and toss well with the onion and melted butter
- 5. Cover the saucepan and soften the vegetables for 10 minutes, shaking the pot every few minutes to prevent sticking.
- 6. Pour in the stock and simmer the soup for 20 minutes until the potatoes are tender.
- 7. Turn off the heat and allow to cool, puree the soup using a hand-held blender or in batches in a blender.
- 8. Add the cream and mix well together. Season with salt and pepper to taste.

SERVE AND ENJOY!!!