

Valley Highlights

MYER CHERNEY HOLDINGS LIMITED

July 2023

Annual Summer BBQ... It is back! All tenants are invited to join us on Thursday, August 17th between 4:30pm to 6:00pm for the annual summer barbecue! Sign up at the Valley High 2 office if you plan to attend. Don't forget your lawn chair!

Did You Know??... Front load washers are HE (high efficiency) washing machines that are intended to save water and energy while cleaning clothes. They only require a small amount of HE detergent to work efficiently and remove dirt from fabrics.

Using too much detergent in a front load washer can cause problems with the machine and the clothes. Excess suds can make the washer struggle to rinse them off, and can clog the draining system, and can leave more suds on the clothes and prevent them from drying properly.

Too much detergent can also affect the quality and appearance of clothes. Instead of making them cleaner, it can make them look dull and worn out. It also wastes money by using up detergent faster than needed.

Water Shut Off...

The city of Peterborough will be shutting the water off to the building on Wednesday, **July 5, 2023 starting around 11am** to accommodate a repair to the buildings' sprinkler system.

Tenants should ensure they have enough water supply for their personal needs during this time, such as;

- ✓ Drinking water for yourself, members of your household and your pets
- ✓ A supply of water for the purpose of flushing the toilet
- ✓ A supply of water that can be used for cooking.

For emergencies, experts recommend storing at least 1 gallon of water per person per day for up to several days, for drinking and sanitation, however, individual needs could vary depending on age, health, physical condition, activity, diet, and climate.



July generator testing...

Generator testing will be conducted on July 5th and 19th. Please keep your doors and windows shut and refrain from using the exits at the southwest end of the building.

Air Conditioner Unit Reminders...

To all Tenants using a portable air conditioner unit(s), please remember to empty your condensation bucket daily. **Tenants using their air conditioner(s) for the summer season are subject to the \$250 seasonal flat fee per air conditioner unit. The fee is NOT prorated based on usage.** This fee is due by May 1st every year. If you have not already remitted payment, or made payment arrangements with the office, please do so at your earliest convenience.

After hours' emergencies...

Should you have an emergency of an urgent nature outside of our regular business hours please call 705-876-1717 and press '5'.

Overnight Visitors...

If you have a visitor staying overnight who is parked in visitors parking, please place a note in the Valley High 2 office door, with the information of the vehicle. This way, the vehicle can be added to the visitor's log.

A Special Thank You...

Please help us in giving a huge thank you to Ann in Unit 1005 for donating her plants and lawn ornaments!

Valley High 2 Office Phone Number: 705-742-6047

Hours – Tuesday, Wednesday, Thursday 12:30pm – 2:30pm

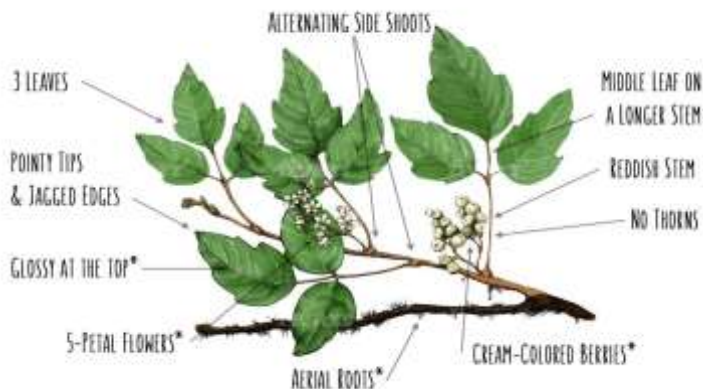
Downtown Office Closed on Monday, July 3, 2023

Loading Dock Reminder...

Please do not leave any items on the loading dock. All items must be disposed of properly. A broken Lazy Boy chair was left on the loading dock, which required Maintenance to remove it. Any item that will not go down the garbage chute needs to be taken to the first-floor garbage room. Any item 40 pounds or over, the tenant must arrange for disposal.

Poison Ivy...

There have been sightings of possible poison ivy in the tennis court area. Please use extreme caution while in this area. Poison ivy will always grow leaves of three, but the colour phases of the poison ivy plant change with the seasons. In summer, as the poison ivy leaves mature, they turn from red to a lush green with small white flowers and berries. Leaf size will vary from small to large.



Creamy Dill Potato Salad

Ingredients

- 3lbs. small red potatoes
- 2 tbsp. white vinegar
- ½ cup light mayonnaise
- 1 tsp. garlic salt
- ¼ cup chopped fresh dill, divided
- 1 tsp. kosher salt
- ½ cup red onion, chopped
- ½ cup light sour cream or Greek yogurt
- ½ tsp. freshly ground black pepper

Cooking Instructions

1. Place the potatoes in a large pot of water with the kosher salt and boil them for 20 to 30 minutes, or until they easily slide off the tines of a fork and the skins begin to break away from the white part of the potato if cut.
2. Drain the potatoes, then cut into halves, and then into quarters and place in a large bowl. Use a large whisk, fork, or potato masher to gently smash the potatoes into irregular chunks, but not too fine. Drizzle the warm potatoes with the vinegar.
3. Mix the mayonnaise with the sour cream or Greek yogurt in a small bowl with the garlic salt, freshly ground black pepper and half of the fresh chopped dill. Add the sauce to the potato mixture with the chopped onions and the remaining dill, and stir gently to combine. Cover and refrigerate for 2-4 hours or overnight.

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