

# Valley Highlights

## Happy Father's Day... June 18<sup>th</sup>!!!



**Air Conditioner Units...** As a reminder, the seasonal air conditioning fee is \$250 per A/C unit. If you have not already done so, please remit payment with your June rent or contact the office to make payment arrangements. Tenants requiring assistance installing their portable air conditioner may request such by submitting a work request to the Valley High 2 office. Once a request has been submitted, please allow at least 3 business days for staff to attend your unit to install your air conditioner. ***Please be advised the hose for all air conditioner units must be 6 inches in diameter or Maintenance will not be able to install the air conditioner plug.*** Also, Maintenance Personnel ***do not*** offer repair services to air conditioners.

**Few things can match the enjoyment of a barbecue...** Should you choose to use an electric BBQ on your balcony, please keep in mind these appliances must bear the Canadian Standards Association, CSA, certification mark. ***Always follow the manufacture's instructions!*** Extension cords must be certified for outdoor use, have a three-prong grounding plug and be rated for the amperage that is required by the barbecue. The cord must be unplugged when not in use and out of the way to prevent tripping! When barbecuing, never leave food cooking unattended. ***Absolutely no propane BBQ on balconies!***

**Deliveries...** Are you concerned your parcel may be next in the rash of parcel thefts around the City of Peterborough? Canada Post offers residents a free shipping address at any of their 6,000 post office locations to ship your online purchases to when you are not certain you will be home at the time of delivery. For more information visit: [FlexDelivery: pickup at the post office | Personal | Canada Post \(canadapost-postescanada.ca\)](https://www.canadapost-postescanada.ca)

When scheduling any type of delivery to Valley High 2, please ensure the courier service has been advised to use the rear entrance of the building where they can buzz your rental unit. Tenants may want to mention the rear entrance of the building is located on the north side parking lot area. **The enterphone at the front entrance is currently NOT FUNCTIONING, therefore you will not be notified of your parcel delivery and it could be subject to theft and/or damage if left unattended.** Additionally, there are two designated 15-minute short term parking spots for delivery personnel to utilize while on the premises. ***Please keep in mind the 15-minute parking spots are for delivery, pick up, or drop off use only. Tenants should be utilizing their own paid parking spots.***



### ***Diana's Kind Quote of the Month***

***Kindness: It costs nothing,  
But means everything!***



### **Covenant of Quiet Enjoyment...**

*The Residential Tenancies Act 2006* is structured in a way that there are responsibilities imposed on tenants which include, not to substantially interfere with the reasonable enjoyment of the premises by other tenants. When tenants, occupants, or guests create excessive noise they are breaching this legal obligation to not disturb other tenants in the building. ***Building quiet hours are between 11:00pm and 8:00am every day!*** Please do your part to be a considerate neighbour.

### **Building Heat...**

As the weather starts to change, we understand many tenants are concerned with how hot the apartments are becoming. The heat in the building will be turned off on June 1, 2023 to ensure not to interfere with vital services which is in accordance with the Landlord Tenant Board and the City of Peterborough Property Standards.

### **After hours emergencies...**

Should you have an ***emergency*** after regular business hours, please call **705-876-1717** and press '5'. As a reminder, flooding, plumbing, and electrical issues are of an urgent matter and should be reported immediately.

### **June Generator Testing...**

Scheduled testing of the generator will take place twice in June on the 7<sup>th</sup> and 21<sup>st</sup>. Keep your doors and windows shut and refrain from using exits at the southwest end of the building.

H A P P Y

# Father's Day

**Suspicious Activity...** Should you observe any sort of suspicious activity or person(s) in or around Valley High II, do not hesitate to call the downtown office during regular business hours: 8:30am – 4:30pm Monday through Friday. If it is after hours, it is recommended you immediately contact the Peterborough Police non-emergency number at: 705-876-1122 or the after-hours phone number: 705-876-1717. Please do not wait until after the fact to report any incidents to the police and/or our office, as it will be too late to follow up.

There are some things all tenants and occupants can do to ensure everyone stays safe:

1. Do not permit unknown people to follow you into the building.
2. Never allow access in the building to anyone you do not know.
3. Ensure all entrance doors shut securely behind you.
4. If you notice a door propped open, please shut it. Otherwise, it could allow uninvited individuals to gain access to the building.
5. Ensure your car doors are locked, whether it is in the underground parking, or aboveground parking. Additionally, never leave valuable items in your vehicle and/or visible for others to see.

**Upcoming Community Events...** Peterborough Musicfest is hosting free live music every Wednesday and Saturday at 8:00pm starting July 1st to August 19th in Del Crary Park.



**July:**

1 <sup>st</sup> - Natalie MacMaster & Donnell Leahy	19 <sup>th</sup> - Jesse Cook
5 <sup>th</sup> - Dwayne Gretzy	22 <sup>nd</sup> - TBA
8 <sup>th</sup> - Matt Anderson & The Big Bottle of Joy	26 <sup>th</sup> - Little River Band
12 <sup>th</sup> - Five Alarm Funk	29 <sup>th</sup> - Melissa Payne & Friends
15 <sup>th</sup> - TBA	

## One-Pot French Onion Pasta

5 tbsp. olive oil, divided  
 2 tbsp. unsalted butter  
 4 medium yellow onions, thinly sliced  
 2 tsp. kosher salt, divided  
 1/2 tsp. freshly ground black pepper  
 8 oz. baby bell mushrooms, sliced  
 5 sprigs fresh thyme, plus more for garnish  
 5 garlic cloves, minced  
 1 c. dry white wine  
 4 c. beef broth  
 3 c. water

1 tbsp. Worcestershire sauce  
 1 lb. farfalle pasta  
 2 oz. cream cheese  
 1 tbsp. red wine vinegar

**TOPPING:**

5 oz. thinly sliced French bread  
 (about 3 ½ cups), torn in half  
 1 c. shredded low-moisture mozzarella cheese  
 ½ c. shredded gruyere cheese

**Directions:**

Heat 3 tablespoons of olive oil and the butter in a wide braiser pan or a large Dutch oven over medium-low heat. Add the onion, 1 ½ teaspoons of salt, and pepper; cook, stirring occasionally, until the onion is very soft and a deeply golden brown, 15 to 20 minutes. Add the mushrooms, thyme, and garlic, and cook until the mushrooms begin to soften, 3 to 5 minutes.

Stir in the wine and cook until it is almost completely evaporated, about 2 minutes. Pour in the beef broth, 3 cups of water and Worcestershire sauce. Bring to a boil over medium-high heat. Add the pasta and cook, stirring frequently until al dente, 10 to 11 minutes. Remove the thyme sprigs. Stir in the cream cheese and red wine vinegar.

Turn the broiler on high. Brush or drizzle the bread with the remaining 2 tablespoons of olive oil and sprinkle the remaining ½ teaspoon of salt. Top the pasta with the bread and sprinkle with the mozzarella and gruyere cheese. Broil until the cheese is deeply golden, 2 to 5 minutes, keeping a close eye on the pasta. Let stand for 5 minutes before serving with extra thyme sprinkled on top.