

VALLEY HIGHLIGHTS

MYER CHERNEY HOLDINGS LIMITED

JANUARY 2024

Happy New Year!!!

"You are never too old to set another goal or to dream a new dream" – C.S. Lewis

Management & Staff of Myer Cherney Holdings Ltd. would like to take this opportunity to wish you and your family a very healthy, happy and successful 2024!

Fluctuating Cold Weather Conditions...

Our winter weather has been quite unpredictable so far. Prepare for the cold weather by paying attention to the local weather report. Frozen water pipes are a serious threat during extremely cold weather conditions. Avoid opening windows under exceptionally cold conditions and **never** turn the heat off completely in your rental unit. To help prevent freezing and/or bursting pipes throughout the winter months it is recommended tenants turn up the thermostat within their rental unit once daily to allow flow of hot water. To resolve a persistent issue with too much or too little heat, fill out and submit a request for maintenance form immediately. This form allows Myer Cherney Holdings Ltd. staff permission to access your rental unit to complete necessary repairs.

Fire Prevention... With increases in high-rise apartment building fires this year, we would like to offer some fire prevention safety tips to help avoid the leading causes of residential fires in Ontario:

- Always stay in the kitchen while cooking. If you must leave, turn off the stove.
- Do not cook if you are feeling drowsy and/or have consumed alcohol, drugs, or medication that may impair your ability to think quickly and clearly.
- Keep combustible and flammable items a safe distance from the stove, which include but not limited to:
 - Oven mitts
 - Cooking utensils
 - Dishcloths
 - Paper towels
 - Potholders
- Always unplug Christmas lights before going to bed or leaving the apartment.
- Never leave burning candles unattended, especially around children and animals. In place of using real lit candles it is recommended to use battery operated candles.
- To avoid overloading electrical outlets, ensure all electronic items are plugged into a power bar, and avoid using extension cords as a permanent solution.

SPECIAL THANK YOU

This year's Christmas tree decorating was a huge success and we would like to thank all those involved in planning and assisting. It was nice to see many tenants and guests come down to the lobby lounge to assist while enjoying some Christmas music, snacks and drinks. We would also like to thank all tenants for an awesome Christmas potluck!

2023 TAX RECEIPTS...

Please contact Diana at Valley High 2 or Jamie at the main office to request your 2023 rent receipt for income tax purposes. Allow at least one week for processing.

REQUEST FOR MAINTENANCE...

Repair forms are available outside the Valley High 2 office. Your name, unit #, date and a description of the work required must be filled in. Maintenance staff **WILL NOT** attend any units upon verbal requests, unless it is an emergency situation.

JANUARY GENERATOR TESTING...

is scheduled for January 3rd, January 17th, and January 31st. Please keep your doors and windows shut and refrain from using the exits at the southwest end of the building.

IN THE EVENT OF AN EMERGENCY outside of our regular business hours call 705-876-1717 and press '5'. No heat, plumbing and electrical issues are classified as an emergency. **Noise complaints are NON-EMERGENCY.**

CELEBRATIONS...

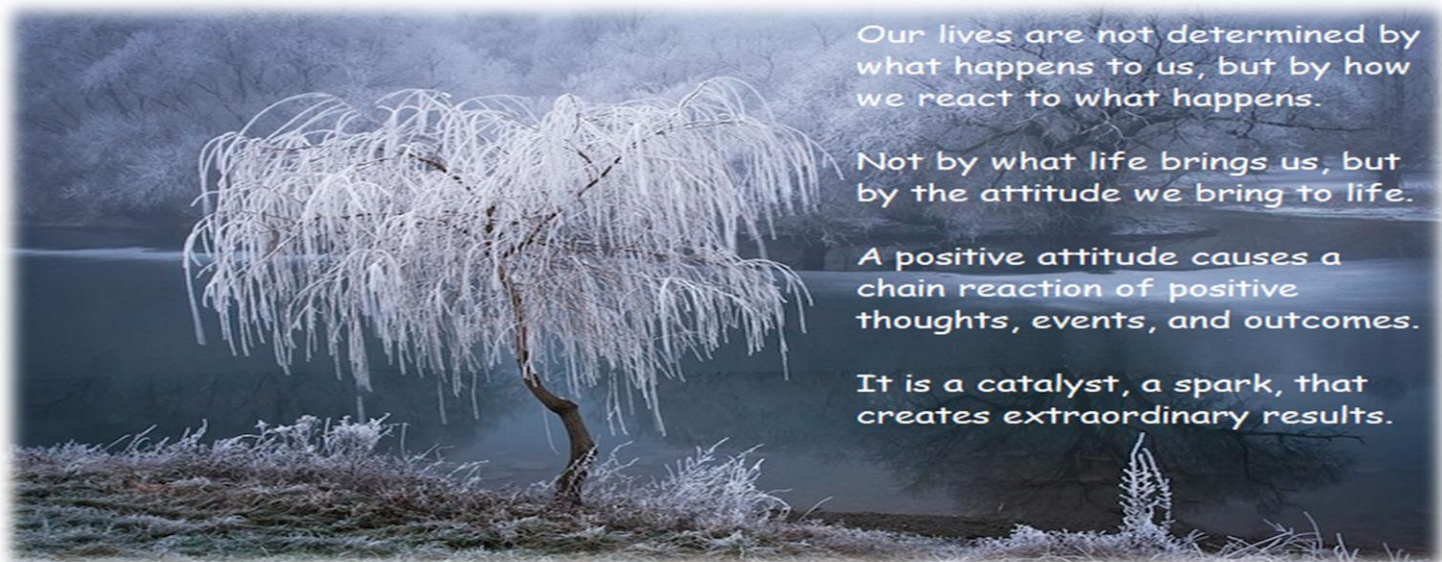
Congratulations to anyone celebrating a special occasion this month!

LOCK OUTS & LOST KEYS:

Due to unfortunate circumstances, tenants may get locked out of their apartments or even lose their keys. We are fortunate to have after hour emergency on-call service; however, lock outs, and lost keys are not considered an emergency. The first call for unlocking your unit will be complementary. Should there be another lock out, you will be invoiced.



Diana's Kind Quote of the Month



Our lives are not determined by what happens to us, but by how we react to what happens.

Not by what life brings us, but by the attitude we bring to life.

A positive attitude causes a chain reaction of positive thoughts, events, and outcomes.

It is a catalyst, a spark, that creates extraordinary results.

Tenant Reminders

- Lost and/or stolen building keys are subject to a replacement fee.
- A minimum of 24 hours advance notice is required to book the service elevator.
- All pets must be leashed at all times when in the common areas of Valley High II and/or on the grounds. Please don't forget to stoop & scoop.
- Please refrain from throwing items off your balcony.
- A request for maintenance form must be fully completed, dated and signed. The yellow and white copies of the request form are to be placed in the VHII office mailbox, and will be addressed in a timely manner and in order of urgency.
- Tenants must park in their own assigned parking spaces. Failure to do so, will lead to a notice being left on the vehicle. For repeat offenders, the vehicle is subject to being ticketed and/or towed away at the vehicle owners own expense.
- **Are you Covered?** It is the responsibility of the tenant to maintain adequate insurance coverage for tenant's legal liability and upon the tenant's personal contents as against fire, theft, and water damage risk. If you are planning a vacation, or even if you are going to be away from your apartment for an extended period of time, it may be a good idea to have a friend or neighbour check your apartment during your absence.

Loaded Potato Soup

Ingredients

4 Large Potatoes, peeled and cubed	2 garlic cloves, minced	½ tsp salt
8 oz bacon, bite-sized pieces	1 tsp salt, to taste	4 Tbsp. unsalted butter
¼ cup all-purpose flour	2 ½ cups whole milk	2 ½ cups chicken broth
1 cup cheddar cheese, shredded	¾ cup sour cream	½ medium onion, finely chopped
Green onions, to serve		

Instructions:

1. Place potatoes into a stockpot and completely cover with 1" of water. Season with ½ tsp salt and cook 8 – 10 minutes or until potatoes pierce easily with a knife, then drain.
2. Meanwhile, sauté bacon in a Dutch oven until crispy, then transfer to a plate, reserving 1 Tbsp bacon grease in the pot.
3. Add 4 Tbsp butter and chopped onions then sauté until tender. Add garlic and cook another minute until fragrant.
4. Quickly whisk in the flour. Slowly add 2 ½ cups milk and 2 ½ cups broth, whisking constantly, then bring to a soft boil.
5. Add drained potatoes and season soup with 1 tsp. salt and ¼ tsp. pepper or season to taste.
6. Stir in ¾ cup sour cream, 1 cup shredded cheddar, and half of your cooked bacon (reserving the rest for serving). Bring to a boil then remove from heat and serve with your favorite toppings.