

Valley Highlights

Annual Tenant Appreciation BBQ... It is back! All tenants are invited to join us on Monday, August 19th between 4:30pm to 6:30pm for the annual tenant appreciation barbeque! Sign up at the Valley High 2 office if you plan to attend. Don't forget your lawn chair and cutlery!

Did You Know??... Laundry detergent pods are a very convenient way to do laundry these days. Less worry about using too much soap or making a mess. Just grab a pod and be done.

When using any brand of laundry pods, do not place them in the soap dispenser of the washing machine. If you place them in the dispenser, it can cause them to get caught in the rubber seal around the door. The pods should be placed in the drum of the washing machine towards the back, then place laundry on top.

Please ensure the washing machine is being wiped out after each use, including the rubber seal. Additionally, the lint trap in the clothes dryer should be cleaned out after each and every use.

Prevent Disasters... Please ensure sink drain plugs are *not* in place when not needed and water is completely shut off when not in use. Refrain from walking away from any running water, even if you think it will be just for a moment, one moment is all it takes for a disaster to happen!

Odd Jobs... When hiring someone to assist with odd jobs, such as hanging curtains, pictures, changing light bulbs and/or other small tasks within your rental unit, please ensure the person doing the work for you is aware and understands, NO holes are ever to be drilled into the window frames and/or doors. Any electrical and plumbing matters should be discussed and/or reported to our maintenance team.

Diana's Kind Quote Of The Month



July generator testing...

Generator testing will be conducted on July 3rd, 17th and 31st. 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'.

Recycling Bins...

Please do not throw anything that is not recyclable in the recycling bins. For your convenience there are two signs posted on the cork boards by the back entrance, detailing what can be placed in each of the recycling bins outside.

A Special Thank You...

Please help us in giving a huge thank you to Claude in Unit 4005 for keeping the front entrance of the building nicely swept!

Valley High 2 Office Phone Number: 705-742-6047
Hours – Tuesday, Wednesday, Thursday 12:30pm – 2:30pm
Downtown Office Closed on Monday, July 1, 2024



HAPPY CANADA DAY

Local Events...

- July 1st: Canada Day Parade and festivities on Monday July 1st starting at 10am in Confederation Square
- July 12th – July 14th: Ribfest Millennium Park – 51 Simcoe St. Peterborough
- Peterborough Musicfest is hosting free live music every Wednesday and Saturday at 8:00pm starting June 29th to August 17th in Del Crary Park.

MusicFest Schedule

June/July:

29 th	- Tenille Townes	17 th	- Metric
1 st	- Road Apples: A Tribute to The Tragically Hip	20 th	- Beau Dixon Band
3 rd	- Aysanabee with special guest Cale Crowe	24 th	- Reve
6 th	- Tim Baker + Great Lake Swimmers	27 th	- Legends of Motown
10 th	- Chilliwack	31 st	- Down with Webster
13 th	- I Mother Earth		

August:

3 rd	- Elton Rohn	14 th	- Choir! Choir! Choir!
7 th	- Dwayne Gretzky	17 th	- David Wilcox
10 th	- Lindsay Ell		

Inside-Out Cheddar Burgers

Ingredients

- 1.5 kg medium ground beef
- 8 1-inch square pieces of Canadian cheddar, each ½ inch thick
- ½ tsp salt
- 8 burger buns
- Lettuce leaves
- 2 tomatoes, sliced into rounds
- 4 dill pickles, sliced

Cooking Instructions

1. Preheat barbecue to medium (or use a skillet). Divide beef into 16 portions. Flatten each into a very thin patty. Lay a square of cheese in the centre of 8 patties, then top with remaining patties. Pinch edges well to seal in the cheese. Season both sides of burgers with salt and fresh pepper.
2. Oil grill. Barbecue burgers, with lid closed, until cooked through, 4 to 6 minutes per side. Serve on buns with lettuce, tomato, and pickles

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