

VALLEY HIGHLIGHTS

MYER CHERNEY HOLDINGS LIMITED

JANUARY 2025

Happy New Year!!!... wishing you and your family a very healthy, happy and successful 2025! – *The Management & Staff of Myer Cherney Holdings Ltd.*

“A new year. A fresh, clean start! It’s like having a big white sheet of paper to draw on!” – *Bill Watterson*

Parcel Deliveries... Parcel deliveries are the sole responsibility of the tenant and/or occupant to ensure someone is available to accept it. If you are concerned you will not be available, then have the parcel shipped to a pick-up location, or maybe even to the address of a friend or relative.

The afterhours emergency on-call is only for issues such as no heat, plumbing and electrical problems. A stolen parcel is NOT considered an emergency. The Landlord is not responsible for any stolen parcels and cannot take any action regarding such incidents.

Building Security... To enhance the security of our building, we kindly ask you ensure no one enters the building behind you as you come and go. Additionally, please do not expect your guests to be buzzed in by anyone other than yourself, and do not buzz anyone into the building you do not know. This issue has led to deliveries being left around the building and, unfortunately, some of those packages have been reported as stolen. Your cooperation is essential to help maintain a safe and secure environment for everyone.

Our Staff will not permit entry to guests who are unable to reach tenants directly.

Be Proactive... No one likes to have little unwanted visitors in their apartment. It only takes a few moments to take a peek in the places where they like to hide. Cockroaches like the space in kitchen cabinets, behind appliances or even under the sink. They especially like cardboard, so please ensure all unused cardboard boxes are broken down and placed in the recycling.

Bed bugs like to hide around the edges of the mattress and inside of the box spring, and are most active at night. When changing your bedding, take a quick peek around the edges of your mattress.

Audibility Testing... A technician with Georgian Bay Fire & Safety will be conducting an audibility test for the fire alarm system starting at 9:00am on January 9, 2025. They will require access to all units on the 1st and 5th floors. During the testing, anyone in the building can expect to hear bells ringing.



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!

2024 TAX RECEIPTS...

Please contact Diana at Valley High 2 or Jamie at the main office to request your 2024 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 15th and January 29th. 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!

Valley High 2 Office Hours: Tuesdays, Wednesdays, and Thursdays: 12:30pm – 2:30pm
Telephone: 705-742-6047. Main Office will be closed on Wednesday, January 1, 2025.

2025

H A P P Y N E W Y E A R

Diana's Kind Quote of the Month



Turkey Pot Pie

Ingredients

2 cups frozen peas and carrots	2 cups frozen green beans	1 cup sliced celery
2/3 cup butter	2/3 cup diced onion	2/3 cup all-purpose flour
1 tsp salt	1 tsp ground black pepper	½ tsp celery seed
½ tsp onion powder	½ tsp Italian seasoning	1 ¾ cups chicken broth
1 1/3 cups milk	4 cups cubed leftover cooked turkey	
4 (14.1 ounce) packages for a 9-inch double-crust pie		

Instructions:

1. Gather the ingredients. Preheat oven to 425 degrees F (220 degrees C)
2. Place frozen peas, carrots, and beans in a saucepan with celery; add enough water to cover and bring to a boil. Reduce heat to medium-low and simmer until celery is tender, about 8 minutes. Drain.
3. While vegetables are simmering, melt butter in a saucepan over medium heat. Add onion and cook until translucent, about 5 minutes. Add flour, salt, pepper, celery seed, onion powder, and Italian seasoning and whisk until a paste forms, about 1 minute. Slowly whisk in chicken broth and then milk until incorporated; bring to a simmer and cook, whisking constantly, until sauce thickens, 3 to 5 minutes.
4. Remove thickened sauce from the heat; add cooked, drained vegetables and cubed turkey and stir until filling is well combined.
5. Set out two 9-inch pie dishes. Fit one pie pastry into the bottom of each dish. Spoon ½ of the pot pie filling into each dish, then lay remaining pie pastries over top. Pinch and roll the top and bottom pastries together at the edges to seal. Use a sharp knife to cut several small slits in each top pastry to allow steam to release while cooking. Place pies on baking sheets.
6. Bake in the preheated oven for 15 minutes. Check the top crusts for browning; if they are browning too quickly, cover with aluminum foil. Continue to bake until the crusts are golden brown and the filling is bubbly, 15 to 20 more minutes.
7. Remove from the oven and cool for 10 minutes before serving.
8. Serve and enjoy!