

# Valley Highlights

MYER CHERNEY HOLDINGS LIMITED

DECEMBER 2025

## Merry Christmas Valley High 2...

May your holidays be happy days filled with love and laughter, and may each day bring you joy in the year that follows after!!!

- The Management and Staff of Cherney Properties -

**Come Deck the Halls...** We're spreading holiday cheer Wednesday, December 3<sup>rd</sup> from 2:30 – 3:30 p.m. in the lounge for some tree-decorating fun! Bring your holiday spirit and enjoy some refreshments. For everyone's comfort, please stay home if you or anyone in your household is feeling unwell.

**Christmas Potluck Dinner...** Please join us from 4:30pm – 6:30pm on Sunday, December 7<sup>th</sup> for a joyful evening of food and holiday cheer. Bring a dish to share, don't forget your own cutlery, and be sure you've signed up so we can plan for everyone.

**Garbage Chute Etiquette...** With the holidays around the corner, we kindly remind all tenants and occupants to ensure that items placed in the garbage chutes are bagged and securely tied. This simple step helps keep our building fresh and free of unpleasant odors.

**Real Christmas Trees...** Real Christmas trees are a potential fire hazard and **are prohibited at VH2.**

**Peterborough Fire Services...** As a reminder, and on the direction by Peterborough Fire Services, door decorations are prohibited from hanging on the exterior of the rental unit door unless they are constructed of 100% metal material. Fabric, straw and wooden products are deemed to be a fire and safety hazard as they are highly combustible.

**Buddy System...** In the event of an emergency situation, it would be beneficial for Valley High 2 tenants to have a buddy system. A buddy is simply a neighbour or friend in the building who is happy to check in during emergencies or if you are feeling unwell, and can also look after your apartment or pets when needed.

## Peterborough Musicfest Diner's Book...

Enjoy \$1000 in dining discounts at 80+ restaurants across Peterborough, the Kawarthas, and beyond – for just \$30! Perfect as a holiday gift or stocking stuffer, and every purchase helps support free music in our community. Special offer: Buy 3 books, get the 4<sup>th</sup> FREE! Available at Lansdowne Place Customer Service, online at [www.ptbo.musicfest.ca/shop](http://www.ptbo.musicfest.ca/shop), or Cogeco Customer care.

## Cherney Properties Main Office Holiday Hours...

Wednesday, Dec 24<sup>th</sup>: 8:30am – NOON

Thursday, Dec 25<sup>th</sup>: CLOSED

Friday, Dec 26<sup>th</sup>: CLOSED

Wednesday, Dec 31<sup>st</sup>: 8:30am – NOON

Thursday, Jan 1<sup>st</sup>: CLOSED

## VH2 OFFICE Holiday Hours...

Wednesday, Dec. 24<sup>th</sup>: CLOSED

Thursday, Dec 25<sup>th</sup>: CLOSED

Wednesday, Dec 31<sup>st</sup>: 10:00am–NOON

Thursday, Jan 1<sup>st</sup>: CLOSED

## Holiday Parcel Reminder

With the holidays quickly approaching, please keep an eye on any parcel deliveries you are expecting. If you will not be home at the time of delivery, we encourage you to make alternate arrangements to ensure your package stays safe. Please note that the landlord cannot be held responsible for lost or stolen parcels.

## December Generator Testing...

Semi-Annual generator inspection will take place on Dec. 1<sup>st</sup> followed by regularly scheduled testing taking place on Dec. 17<sup>th</sup>. Please keep your doors and windows shut and refrain from using the exits at the southwest end of the building.

## IMPORTANT Reminder:

If your apartment feels too warm, please avoid opening the windows. Instead, lower the thermostat to 15.5°C (60°F). NEVER turn the heat off completely.

To keep air circulating properly, place furniture and heavy drapes away from radiators.

If you continue to experience heating issues or a lack of heat, please submit a maintenance work request and contact the main office downtown during regular hours or, the after-hours emergency number as heating concerns can be urgent and should be addressed right away.

## 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,

## Valley High 2:

- Office Hours: Tuesdays, Wednesdays, and Thursdays: 12:30pm – 2:30pm (*Hours vary over the Holidays*)
- Telephone: 705-742-6047



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

### **I Hope This Winter Brings You**

**Patience to grow at your own pace**

**Forgiveness for your past mistakes**

**Confidence to conquer uncertainty**

**Gratitude for people in your life**

**Clarity of what you need and don't**

**Courage to step up and evolve**



### **Stuffed Peppers**

#### **Ingredients:**

2 Tbsp. extra-virgin olive oil, plus more for drizzling	1 medium yellow onion, chopped
3 cloves garlic, finely chopped	2 Tbsp. tomato paste
1lb. ground beef	1 ½ cups cooked white or brown rice
1 (14.5-oz.) can diced tomatoes	1 ½ dried oregano
Kosher salt	Freshly ground black pepper
6 bell peppers, tops and cores removed	1 cup shredded Monterey jack
Chopped fresh parsley, for serving	



#### **Directions:**

1. Arrange a rack in center of oven; preheat to 400F. In a large skillet over medium heat, heat oil. Cook onion, stirring occasionally, until softened, about 7 minutes. Stir in garlic and tomato paste and cook, stirring until fragrant, about 1 minute more. Add ground beef and cook, breaking up meat with a wooden spoon, until no longer pink, about 6 minutes.
2. Stir in rice and diced tomatoes; season with oregano, salt, and pepper. Let simmer, stirring occasionally, until liquid has reduced slightly, about 5 minutes.
3. Arrange peppers cut side up in a 13" x 9" baking dish and drizzle with oil. Spoon beef mixture into each pepper. Cover baking dish with foil.
4. Bake peppers until tender, about 35 minutes. Uncover, sprinkle with cheese, and continue to bake until cheese is bubbly, about 10 minutes more.
5. Top with parsley before serving.



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