

Valley Highlights

Happy Mother's Day!! – May 10, 2026

SCHEDULE: Annual Unit Inspections & Repairs...

- **May 13th - 7th Floor Repairs:** Repairs identified during the annual unit inspections will be completed by our maintenance team between **9am to 4pm**.
- **May 20th - 6th Floor Annual Unit Inspections:** Annual units' inspections for the 6th floor will be conducted between **9am to 4pm** by our maintenance team.

Outdoor Parking Lot: Annual sweeping and line painting are scheduled for Wednesday, May 6, 2026 between 9:00am – 3:00pm. **All vehicles must be removed from the outdoor parking lot before 9:00am on May 6th to allow the contractor full access.** The City of Peterborough has permitted tenants to **park on the west side of Hedonics Road** only during this time. Please **DO NOT** park in, or block the cul-de-sac entrance, otherwise you will be subject to your vehicle being ticketed and/or towed at your own expense.

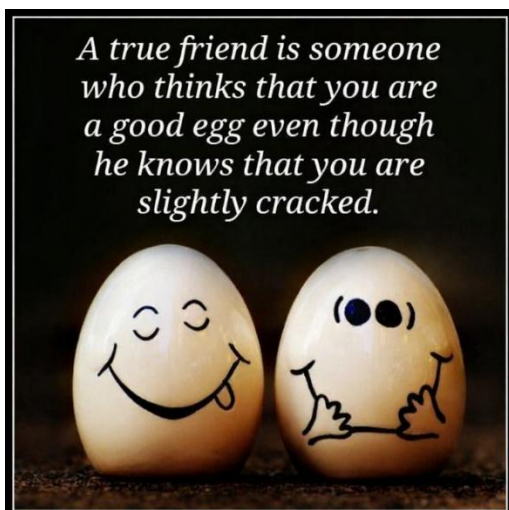
Few Things Can Match the Enjoyment of a Barbecue... If you choose to use an electric BBQ on your balcony, please ensure the appliance bears the Canadian Standards Association, CSA, certification mark. *Always follow the manufacturer's instructions!* Extension cords must be certified for outdoor use, have a three-prong grounding plug, and be rated for the required amperage. 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's on balconies!*

Landscaping and Leash Etiquette... We appreciate residents helping maintain the appearance of our outdoor spaces. Please ensure:

- Dogs remain on a leash at all times on the property.
- Please do not dig in flower beds or landscaped areas.

These steps help preserve the grounds for everyone's enjoyment.

Diana's Kind Quote of the Month



Valley High 2 Office phone number: 705-742-6047

Hours – Tuesday, Wednesday, and Thursday 12:30pm – 2:30pm

Downtown Office will be closed on Monday, May 18, 2026 for Victoria Day

Air Conditioner Units...

With warmer weather approaching, it's time to start planning for summer. Many tenants will soon be preparing to install their portable air-conditioning units.

- **NEW TENANTS:** Please contact the Main Office to discuss your plans for using an air conditioner this season.
- **TENANTS who used an AC last season:** If you had a portable air-conditioning unit(s) installed previously, the seasonal fee will be automatically charged unless you notify the Office that you won't be using one this year.
- **REMINDER –** The seasonal fee of **\$250 per air-conditioning unit** is a **flat rate**. It is not prorated and is **not based on usage**.

Generator Testing...

Scheduled generator testing will take place on May 6th and May 20th. During testing, please keep your doors and windows closed and avoid using the southwest exits.

Balcony Gardens...

With gardening season approaching, residents who maintain balcony plants are reminded of the following:

- Watering early in the morning is recommended for plant health.
- Avoid overwatering. Self-watering options such as ceramic water probes or water globes may help regulate moisture levels.
- Saucers must be placed under all plant containers to prevent water runoff.
- Please be mindful of neighbours below, ensuring no water or soil spills over balcony edges.

Smoking...

Cigarette smoke travels farther than expected. If your lease permits smoking in your unit or on your balcony, please keep it to a minimum. Smoking is not permitted at or near the building entrances.



Spring Cleaning Ideas

Every Room

- Wash Baseboards, door frames, window sills, doors, and walls.
- Vacuum and wash vents.
- Wash window treatments (drapes, etc.).
- Dust blinds.
- Wash Windows - inside and out
- Dust and shine overhead lights - replace burnt light bulbs.
- Dust and/or vacuum light fixtures and lamp shades.

Kitchen

- Clean out cupboards.
- Wash kitchen cabinets.
- Deep clean oven.
- Move fridge - vacuum and mop behind it.
- Vacuum coils on fridge.
- Deep clean fridge inside - wash outside.

Living Room

- Dust and wash any and all mirrors, frames, and decorative items.
- Vacuum all upholstery.
- Vacuum all lamp shades.
- Dust and polish furniture and fixtures.
- Wash all throw pillows and blankets (use steam).
- Vacuum and shampoo carpets - mop and wax if necessary.

Bedroom(s)

- Wash all bedding.
- Wash all bed and throw pillows.
- Flip Mattress - if using pillow top, rotate mattress.
- Purge anything stored under bed you don't want anymore.

General

- Change batteries in smoke and carbon monoxide detectors.
- Check all electronics, make sure cords are untangled and everything is plugged into a surge protector.
- Check expiration date on fire extinguisher.
- Store all winter items, clothes, and decorations.
- Disinfect all computer keyboards and mouse - Use compressed air to remove crumbs, dust and other particulates. Use a dampened microfiber cloth and wipe the keys down. Use dry microfiber to remove any leftover moisture. Disinfectant wipes are okay to use as well.

Bathroom

- Clean and disinfect tub and shower.
- Wash bathmats.
- Dust and replace decorative items.
- Wash and/or replace shower liners and shower curtains.

Honey Mustard Chicken

Ingredients

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| 1 pound chicken breast or chicken thighs | 3 tablespoons honey |
| 3 tablespoons Dijon mustard (can use grainy) | 2 tablespoons olive oil |
| 1 garlic clove, finely minced or grated | Freshly ground salt and pepper |
- Optional: ¼ teaspoon of cayenne pepper to add a bit of heat

Directions:

1. In a large bowl, mix together honey, Dijon mustard, olive oil, garlic, cayenne pepper, salt and pepper. Add chicken and stir well to coat the chicken in the marinade. Cover and place in the fridge for 30 minutes to an hour. Grill or bake chicken however you'd like.
2. To bake your honey mustard chicken, preheat oven to 400 degrees Fahrenheit. Place chicken on a baking sheet lined with parchment paper. Bake for 20 to 30 minutes or until chicken is no longer pink and internal temperature reads 165 degrees Fahrenheit.

