



.....Keeping in Touch

January 2015



Another year has come and gone...where has the time gone...grey hair, aching bones and our children have grown.

What can we expect at Twin Pines this year - hopefully, good health, wealth and happiness. This has been a busy year for Twin Pines, new neighbours joining our community, losing some that were very dear, either through death or moving away. We need to keep in mind those recovering from illnesses, so that they can return back home. Some of our children have grown and are either moving on to university or college. We wish you all the best, and may you succeed in your dreams. We have some old residents moving back into the park. Welcome back! Twin Pines is a special place to live!

Board of Directors

We'd like to welcome our current Board of Directors for 2014-2015. They work hard on our behalf in representing our interests when dealing with Peel Living. If you have any issue you would like addressed by the Board, please contact one of the members listed below:



Marlyn Addai	905-602-8930
George Graves	905-624-4154
Donna Harries	905-629-8876
Frank Milley	905-602-1878
Doreen Presland	905-238-1057
May Stewart	905-238-3111
Val Zenglein	416-999-7860

Your Sub-Committee consists of:

Linda Ashcroft	647-242-0583
Bruce Coeey	

This past year, your Sub-Committee and Board of Directors have held the following events in your community: Pancake Breakfast, Barbeque, Yard Sale, Christmas Bazaar and Pot Luck/Tree Lighting.

A good time was had by everyone at all events this past year.

If you need a ride to and fro, please call either a Board or Sub-Committee Member and we will be glad to arrange a ride to and from each event for you.

Upcoming Events

We would like to see as many residents and/or friends and family at each event. Our next event is the Pancake Breakfast being held at the Community Hall located at Summerville Pines on March 14, 2015.



Menu: pancakes, bacon, sausage, orange/apple juice and tea or coffee. Cost of meal \$4.00.

A great way to start off your day!

The Sub-Committee is always looking for people to join. This is a great way to meet residents. We are responsible for the actual event, flyer, menu and supplies. As there are only four events throughout the year, there is really not much to do. The Sub-Committee also looks after the newsletter which is published four times a year.

With Thanks

We would like to thank everyone who is always available to give a helping hand whenever needed. Without you, these events would not happen. Thank you again for all your help and support.



Winners of the Best Winter Decorated House Contest are:

7 Orchard, 7 Main and 2 Centre

Winners of the Pot Luck/Tree Lighting raffle held on December 6, 2014, were:

Dennis Booth and Robert Babiuk. Prizes were gift cards and a basket.

Congratulations!



Housing Tips for Winter

The heat tape that is on your pipes (under your home) should be unplugged during the warm weather (spring) and then plugged back in during the fall season.

Make sure that your walkways are shovelled for the mail person or any deliveries that you might be expecting. If someone falls on your property, you are responsible.

Quote of the Day:

Rainbows come after the rain.
from "Fault Of Our Stars"

Weekly Events

Euchre - Thursday 7:00 pm
Coffee Hour - Monday & Thursday
10:00 - 11:00 am

Joke of the Day....

The Jewish Bra

A young Jewish man walks into the Lingerie Department. He tells the saleslady, "I would like a Jewish bra for my wife, size 34C."

With a quizzical look the saleslady asked, "What kind of bra?"

He repeated, "A Jewish Bra. She said to tell you that she wanted a Jewish bra, and that you would know what she wanted".

"Ah, now I remember," said the saleslady. "We don't get as many requests for them as we used to. Most of our customers lately want the Catholic bra, or the Salvation Army bra, or the Presbyterian bra".

Confused, and a little flustered, the man asked "So, what are the differences?" The saleslady responded. "It is all really quite simple. The Catholic bra supports the masses, the Salvation Army lifts up the fallen, and the Presbyterian bra keeps them staunch and upright."

He mused on that information for a minute and said: "Hmm...I know I'll regret asking, but what does the Jewish bra do?"

"Ah, the Jewish bra," she replied "makes mountains out of molehills".

Your "AAH" for today....

Today is the tomorrow you worried about yesterday.



Out having a stroll and need a rest or chat? A bench has been provided for that purpose at 5th West and Main Street.

Thank you to Peel Living



New Year Wishes For You:

When you are Lonely,
I wish you Love,
When you are Down, I wish you Joy,
When you are Troubled, I wish you Peace,
When things look Empty, I wish you Hope.

May you be surrounded by Happiness,
Peace and Joy Always.

From "Farmville Bonus"

Contact Information

Maintenance Request Line:

Mon - Fri 8:30 -4:30 pm 905-790-7335

After Hours Emergencies:

Intelligarde 416-760-0000

Police, Fire, Ambulance: 911

Crime Stoppers Peel Region: 905-222-8477

Animal Control: 905-896-5858

Poison Control: 416-598-5900

Peel Waste Line: 905-791-9499

(large items, such as appliances, must now be called into the City of Mississauga, and there is a fee for pickup)

Rest Your Mind....

I know you have been laying awake at night wondering why baby diapers have brand names such as "Luvs", "Huggies", and "Pampers". While undergarments for old people are called "Depends".

Well here is the low down on the whole thing. When babies crap in their pants, people are still gonna Luv'em, Hug'em and Pamper'em. When old people crap in their pants, it "Depends" on who's in the Will. Glad I got that straightened out so you can rest your mind!

COOK'S CORNER



Irish Cream Cheesecake

Crust

1/2 cup melted butter

1/4 cup sugar

1/4 cup cocoa powder

2 cups graham crackers

Combine butter, sugar and cocoa mix and stir in crumbs, press over bottom of greased spring form 9" pan.

Cake

2 packages of cream cheese, softened

2/3 cup sugar

3 eggs

1/2 cup of Irish Cream

2 squares semi-sweet melted chocolate squares

Beat cheese until smooth, beat in sugar, add eggs one at a time and blend in Irish Cream.

Pour 1/3 of the mixture into a bowl and blended melted chocolate. Pour 1/2 of the plain mixture on crust, drizzle with 1/2 of the chocolate mix and repeat layers. Make marble design by swirling batter with a knife.

Bake at 325° F for 50-55 minutes.

Submitted by: Marlyn Addai
