



# .....Keeping in Touch

Spring 2015

## Spring!!

Isn't Spring miraculous? The whole world comes alive with colour and gorgeous scents after a long, hard winter. Beneath the cold, hard ground the plants have been preparing for rebirth, the birds are building their nests in preparation for their babies and new life abounds. The warm sun lifts our spirits and brings hope and rejuvenation for our own lives as well. I think this poem by May Fenn sums it up beautifully:

### "It Must be Spring"

Hush, Can you hear it?  
The rustling in the grass,  
Bringing you the welcome news  
Winter's day is past.  
Soft, Can you feel it?  
The warm caressing breeze,  
Telling you the sticky buds  
Are bursting on the trees.  
Look, Can you see them?  
The primrose in the lane,  
Now you must believe it -  
Spring is here again.



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### *Board of Directors*

This winter the Board of Directors have been busy designing a "Twin Pines" Website. Please take a look at past and present news on our new website.



If you have any issue you would like addressed by the Board, please contact one of the following members:

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 Cooley	

The Sub-Committee is always looking for people to join. This is a great way to meet residents. We are responsible for the actual events, flyers, menus 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.



We would like to thank those helping hands that came out to help at the Pancake Breakfast: Ena Barclay, Robert Babuik, Dwight Williams and C.J. Cormier



We had a great turnout of 95 people at the Pancake Breakfast. Gifts for the raffles were donated by:

Healthy Planet (Flo Wright), San Francisco Foods (Fred Hayes), Bounty Restaurant (Judi Lloyd) and Montreal Deli (Diane Perron) and No Frills, Metro and Freschco.

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## Upcoming Events



May 23, 2015 is flower day. Thank you again to Peel for donating the flowers. Watch for the flyer.



First week of June, 2015, the dumpsters will be arriving in the park. They will be located at 2<sup>nd</sup> Avenue West, 5<sup>th</sup> West and Main Street, 9<sup>th</sup> and Main and Centre Street. Please make sure that no oil or flameable products are placed into the dumpsters. If there are any flameable products, the dumpsters will need to be emptied and cleaned out before they can be removed.



June 20, 2015 is the Residents Yard Sale. Raindate will be June 21, 2015. Residents are allowed to sell anything outside their own property, and/or any corner of the street that is available. Hopefully, there will be great bargains for purchases to haggle over.

Mark these upcoming events on your calendar to ensure that you do not miss them.

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Winners of the Best Winter Decorated Homes were:

Robert & Carolanne Babiuk - 2 Centre Street  
The Reid's - 7 Orchard Drive  
Heather Willmack - 7 Main Street

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## Housing Tips for Spring

It has been a very harsh winter, with many owners having problems with their plumbing.



In the fall of this year, mark on your calendar to ensure that your pipes are wrapped with heating tape, and the tape is to be plugged in. If in the past, you have heated your pipes, ensure that

the heating tape is unplugged for the summer, as they will over heat.

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## First Thought of the Day:

If you love someone tell them...  
Because hearts are often broken by words left unspoken.



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*Congratulations to Jennifer Wortley  
and Erich Kopke  
#1-2nd Avenue East  
on their upcoming Marriage  
(May 17, 2015)*

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## Joke of the Day....

**WHY?????**

Why do supermarkets make the sick walk all the way to the back of the store to get their prescriptions while healthy people can buy cigarettes at the front?

Why do people order double cheeseburgers, large fries and a diet coke?

Why do banks leave vault doors open and then chain the pens to the counter?

Why do we leave cars worth thousands of dollars in our driveways and put our useless junk in the garage?

**Ever Wonder...**

Why the sun lightens our hair, but darkens our skin?

Why can't women put on mascara with their mouths closed?

Why don't you ever see the headline "Psychic Wins Lottery"?

Why is "abbreviated" such a long word?

Why is it that doctors call what they do  
“practice”?

Why is lemon juice made with artificial  
flavouring, and dish washing liquid made  
with real lemons?

Why is the time of day with the slowest  
traffic called rush hour?

Why didn't Noah swat those two  
mosquitoes?

Why don't sheep shrink when it rains?

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

Thank you to Peel Living

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### *Weekly Events*

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

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### 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)

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### **COOK'S CORNER**



#### ***Barbeque Spare Ribs***

(a great substitute - chicken thighs)

Baby back pork ribs cut individually.

Mix together:

2 heaping tbsp of brown sugar  
2 tbsp white vinegar (can be omitted)

2 tbsp lemon juice

4 tbsp worcestershire sauce

1/2 tsp prepared mustard

1 cup ketchup

1 cup cold water

3/4 cup diced celery

1 diced medium to large onion

salt and pepper to taste (can be substituted  
with Seasoned Pepper Medley by Club  
House)

Pour over spare ribs and toss to coat.

Bake covered at 350° for 3 hours.

If sauce is still a bit runny, remove cover and  
bake until sauce thickens.

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#### ***Second Thought For the Day....***

If you make friends with yourself you will  
never be alone.

Power of Positivity.com

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