



.....Keeping in Touch

Fall 2016

Autumn



Don't you just love Autumn? The bright reds and golds of the leaves, the smell of a wood fire, the warm days and cool nights, evoke a feeling of nostalgia. Perhaps some of you remember this poem by George Cooper from your youth.....

Come Little Leaves

“Come, little leaves,”
Said the wind one day,
“Come over the meadows
With me, and play;
Put on your dresses
Of red and gold;
Summer is gone,
And the days grow cold.”

Soon as the leaves
Heard the wind's loud call,
Down they came fluttering,
One and all;
Over the meadows
They danced and flew,
Singing the soft
Little songs they knew.

Dancing and flying
The little leaves went;
Winter had called them
And they were content-
Soon fast asleep
In their earthy beds,
The snow laid a soft mantle
Over their heads.

Upcoming Events

Annual General Meeting



It's that time again — the Annual General Meeting of the members of Cedar Grove Residents' Community Corporation. The meeting this year will be held on Wednesday, October 19, 2016. Registration will commence at 6:00 pm and the meeting will start promptly at 7:00 pm.

The purpose of the meeting will be to elect your new Board of Directors, approve the audited financial statements of the Corporation and Minutes of the previous AGM and to appoint the auditor for the coming year.

Please remember each mobile home is only allowed one vote (no matter how many persons reside in the unit). We will need a minimum of 49 residences for quorum to hold the meeting (either in person or by proxy).

Your Annual General Meeting package will be delivered on Saturday, October 8^h and will have a Proxy form enclosed, which you should complete if you are unable to attend the meeting in person. If you require assistance in filling in your Proxy, please call one of the Board of Directors.

PLEASE MAKE EVERY EFFORT TO EITHER ATTEND OR SEND IN YOUR PROXY.



Annual Christmas Bazaar

Our annual Christmas Bazaar will be held on Saturday, November 19th, 9:00 am to 12 Noon. Come and get a head start on your Christmas shopping - crafts, baked goods, books and all sorts of exciting items!!

To reserve a table (\$10.00) please call Linda Ashcroft 647-242-0583.

Doors will open at 8:00 am for table set up and will be assigned in the order that you book your table.



Christmas Tree Lighting and Pot Luck Sunday, December 11th

This is a special 'get together' for the folks of Twin Pines to celebrate the Season. Bring your favourite 'pot luck' dish and enjoy sampling everyone else's delicacies.

Watch in your mailbox for a reminder flyer!!



Best Decorated Winter Home Contest

Start planning that perfect Winter Scene for your entry into the Best Decorated Winter Home Contest. The Sub Committee and Board of Directors will be around early in December (day and evening) to take photos of your home. Winners (3) will be determined by a vote of those who attend the Pot Luck supper on Dec. 11th and will be announced in the January 2017 newsletter.

Weekly Events (Community Hall)

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

Reminder - Twin Pines' Website

Just a reminder that Twin Pines has a website, www.twinpinespark.ca. Check it out periodically for up to date news and future events. To date we have had 58,448 visitors to the site - from as far away as the United States, Netherlands, Vietnam, U.K., France.

Caring About Our Environment

Even though the Hydro right-of-way is not Twin Pines' property, over the years our dog owners and friends have enforced the rule of "Poop and Scoop".

We would like to thank Larry and Roger for dismantling and disposing of the old rusted steel BBQ, also Bear and Bandit, who generously donated a proper poop depository to replace the cumbersome blue bin. Our thanks - it's much appreciated.

Hi Everyone:

Do you suppose the summer heat is finally beginning to leave us? It has been a very hot and dry one, but the flowers and lawns still look amazingly good with the help of the garden hose and the much needed rain.

August 13th we had a rainfall that cut the humidity and allowed the 14th to become a great day. It was the day of our annual BBQ. One could smell the burgers and wieners

cooking from a great distance. They were being flipped by Robert and Dwight, fine work they did of them. Frank and Doreen were the servers and Marlyn gave out the buns. Donna and Ena were the money people and the rest of us mingled and saw to everyone's comfort. We had pasta salad by Frank, potato salad made by George and Robert's famous baked beans were very tasty.

The weather was great and visiting with old friends and new, made for an enjoyable evening. I would be remiss if I did not say thanks to Dwight, Bruce, George and Frank for setting up the tents and tables. Also all the helping hands that made the taking down and loading up everything to take to storage an easier task. Special thanks to Linda for taking inventory and preparing the necessary accoutrements and to John Barclay for cutting the grass in the hydro field. Also thanks to CJ for playing music through the event. Only mishap of the day was my husband stepping in some do/do and I had to clean his shoe. Please pick up after your four legged friends.

We are now looking forward to the Christmas Bazaar and the Pot Luck Dinner and Tree Lighting at the Hall. These are fun and one never knows what one might find at the bazaar for that person you just do not know what to buy for. The food is super at the Pot Luck and all you need to bring is your dish of choice and share it with everyone. We do have some very good cooks and it is so nice to have an evening to visit with friends.

I hope to see many of you out at these great events. The dates will be in this newsletter so save the newsletter so you do not forget the time and day.

Until later May...

COOK'S CORNER



Date Nut Loaf Cake

1 cup of dates, pitted and chopped
1 cup water
½ cup butter
1 cup of white sugar
1 teaspoon baking soda
1 ½ cups all purpose flour
1 egg beaten
1 teaspoon vanilla extra
1 cup chopped walnuts

Sauce:

¼ cup butter
⅓ cup heavy cream
½ cup brown sugar

Preheat oven to 350°F. Grease and flour a 9x5 inch loaf pan. In a saucepan over medium heat, bring dates and water to a boil. Stir in ½ cup of butter and 1 cup of sugar until melted. Remove from heat and stir in baking soda. Let cool for 10 minutes.

Place date mixture into a large bowl and blend in flour, eggs and vanilla. Stir in chopped walnuts. Pour batter into prepared pan.

Bake for 50-60 minutes, or until a toothpick inserted into centre of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Serve slices with warm sauce.

Sauce: Warm sauce in a sauce pan over medium heat, combine ¼ cup of butter with cream and brown sugar. Heat, stirring constantly, until mixture boils and sugar is dissolved.

Submitted by Rick Ball

Points to Ponder



My GPS.....

I have a little GPS, I've had it 'most half my life,
It's better than all the other ones - my GPS's my wife.

It gives me full instructions, especially how to drive,
'It's 30 miles an hour', it says - "You're doing 35".

It tells me when to stop and start and when to use the brake
And tells me that it's never ever safe to overtake

It tells me when a light is red and when it goes to green,
It seems to know instinctively just when to intervene.

It lists the vehicles just in front and all those to the rear
And taking this into account, it specifies my gear.

I'm sure no other driver has so helpful a device
For when we leave and lock the car, it still gives its advice.

It fills me up with counselling, each journey's pretty fraught,
So why don't I exchange it and get a quieter sort?

Ah well, you see, it cleans the house, makes sure I'm properly fed
It washes all my shirts and things and - keeps me warm in bed!

Despite all these advantages and my tendency to scoff,
I do wish that once in a while, I could turn the darned thing off!

Contact Information

Maintenance Request Line:
Monday - Friday 905-790-7335

After Hours Emergency:
Intelligarde: 416-760-0000

Police, Fire and 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)

If you have any issues 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

Sub-Committee:

Linda Ashcroft	647-242-0583
Bruce Cooley	
Dwight Williams	289-521-0496

*Happy
Thanksgiving*



