



....Keeping in Touch

May 2017

The Merry Month of May!!

Some interesting facts (and superstitions) about the month of May.....

- * May was named after the Greek Goddess of Fertility, Maia
- * no month in the same year begins or ends on the same day as May
- * Emerald is the birthstone, which signifies love and success
- * the flower is Lily of the Valley or Hawthorn
- * people born in May fall under two zodiac signs: Taurus (till May 20) and Gemini (after May 21)
- * Mothers' Day is the 2nd Sunday in May

- * according to an old Cornish superstition, it was unlucky to buy a new broom, wash a blanket or marry in the month of May ("Marry in May and you'll rue the day")
- * some people believed that if you got up on May 1st and washed your face in the May dew, it would remove all freckles and pimples. (Guess I missed that one!!)



'Waiting for the May'

Ah! My heart is weary waiting, Waiting for the May:
 Waiting for the pleasant rambles
 Where the fragrant hawthorn brambles,
 With the woodbine alternating, Scent the dewy way;
 Ah! My heart is weary, waiting, Waiting for the May.

Denis Florence McCarthy

Upcoming Events.....



This year Peel Living has, once again, agreed to donate flowers to Twin Pines' residents to beautify our homes. The date for pick up is May 27th and they will be at 27 Main St. Watch for the flyer as to time.
Thanks, to Dominic.



Dumpsters

The dumpsters will be arriving on Thursday, June 1st. Watch for a flyer as to locations.

Please remember to not put any hazardous items in the containers.

Annual BBQ



Our annual BBQ will be held on Sunday, July 30th this year. This is an event everyone looks forward to. Food is great.... company great....Mark it on your calendar!

As you know, this year we will not be receiving the annual interest cheque from Peel Living of \$5,000.00, so we have to come up with the money to pay our lawyer and auditor; therefore we have planned a couple of extra events to help raise the necessary funds. We hope everyone will turn out to help out!



Who doesn't love a Corn Roast??

All you can eat!!! Sunday, September 10th. Watch for more information!



Pancake Breakfast!

No, it isn't March again - but everyone raves about our Pancake Breakfast, so we decided to hold a second one! Mark the date on your calendar - Saturday, October 14th.

Update on Twin Pines' Proposed Redevelopment Project

KPMG and Peel will be holding two meetings for the residents on May 30th, between 2:00 - 3:00 pm and 7:00 - 8:00 pm. The purpose of these meetings is to inform the residents as to the contents of their report which will be presented to the Peel Living Board at their meeting on June 1st. This report will provide the Peel Living Board with suggested project approaches regarding the financial assessment and feasibility analysis as to the mix and range of affordable units possible on this site. A letter will be delivered shortly to our residents. Please plan to attend one of the meetings as it's important we keep up to date with their plans.

Need a handyman?

Plumbing, electrical, tile setting, minor carpentry, etc.

YOUR HANDYMAN CAN

John Graham
905-466-6063

HOME & OFFICE CLEANING

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TMAC - Heating & Air Conditioning

Installation of furnace and AC units, hot water tanks

Thomas Skinner - 647-378-7568

tmacheating@hotmail.com

Thoughts from May.....

Hi Everyone:

We have finally come to the end of a long, long winter, or so it seemed to me. The lack of snow made for some very cloudy and depressing days. Who would have thought that the whiteness of the snow would make us feel better about winter?

One happy note happened in March. What was that you ask? Well, if you missed the Pancake Breakfast you missed a wonderful time with good food, good company and as an added bonus, it was a chance to put some money in the committee fund to allow us to have our events that are so much enjoyed by many. All are welcome!

Thanks to the residents who, although did not want breakfast or did not have time for breakfast that morning, took the time to donate to the cause. I would be remiss if I did not thank Shirley Berry for her donations for the raffle.

We could not carry on these events without the help of Ena, Bruce, Craig, Dwight and Robert. They are always ready and willing to help out at any time. George deserves a very special thanks for cooking all the bacon and sausages. Your Board worked very well at waiting on the tables and no one wore their breakfast or coffee - not bad for rookies.

With spring here we can look forward to the flowers that will be donated to the residents from Peel Living. June will bring the dumpsters, so gather up your unwanted items that can be placed in the dumpsters. Please check the dates for these happenings in the flyers that will be delivered.

Now I'm sure you have heard enough from me, so will sign off.

Until later.....

May Stewart



Cook's Corner

Gramma's No-Yeast Cinnamon Buns

"I made these with my Gramma when I was 8 years old, in the kitchen wood stove oven "Fond Memory"

Ingredients:

½ cup butter
½ cup packed brown sugar
Crushed walnuts optional

Dough:

2 cups All Purpose Flour
4 tsp. baking powder
1/4 tsp. salt
½ cup lard or shortening
2/3 cup 3.5% milk

Filling:

½ cup butter, soft but not melted
½ cup packed brown sugar
2 tsp. ground cinnamon
2 tsp. ground cloves

Method:

In saucepan, melt butter and sugar, whisking over medium heat until smooth and combined. Pour into lightly sprayed 8" square baking dish. Spread evenly across bottom (add walnuts, if using). Set aside.

Dough:

In bowl, stir flour, baking powder and salt. Cut lard in flour using fingers until mix is crumbly looking. Drizzle in milk and stir using fork to combine. Bring dough together and knead gently on lightly floured surface to make a smooth dough. Roll out dough on a floured surface to make a 14" square.

Filling:

In bowl, stir butter, sugar and cinnamon until very smooth. Spread evenly all over dough, right to the edges. Roll up dough, Jelly-roll style and

pinch seam along edges. Cut log into 9 equal pieces and place into prepared baking dish.

Bake in centre of a 400 degree oven for 25 minutes, or until golden brown and sauce is bubbly. Let stand for 3 min. before turning out on a platter. Enjoy.

Grammas' Recipe - Rick Ball

Things to Ponder



Interesting History from the 1500's

Most people got married in June because they took their yearly bath in May and they still smelled pretty good by June. However, since they were starting to smell, brides carried a bouquet of flowers to hide the body odour; hence the custom today of carrying a bouquet when getting married.

Houses had thatched roofs - thick straw piled high, with no wood underneath. It was the only place for animals to get warm, so all the cats and other small animals (mice, bugs) lived in the roof. When it rained it became slippery and sometimes the animals would slip and fall off the roof. Hence the saying "It's raining cats and dogs."

Lead cups were used to drink ale or whiskey. The combination would sometimes knock the imbibers out for a couple of days. Someone walking along the road would take them for dead and prepare them for burial. They were laid out on the kitchen table for a couple of days and the family would gather around and eat and drink and wait to see if they would wake up; hence the custom of holding a wake.

Bread was divided according to status. Workers got the burnt bottom of the loaf, the family got the middle and guests got the top, or the upper crust.



I've just discovered my age group! I'm a Seenager... (Senior teenager)!!

I have everything that I wanted as a teenager, only 50 years later. I don't have to go to school or work. I get an allowance every month. I have my own pad. I don't have a curfew. I have a driver's licence and my own car. I have ID that gets me into bars and the wine store (I like the wine store best).

The people I hang around with are not scared of getting pregnant. They aren't scared of anything. They have been blessed to live this long, why be scared? And I don't have acne. Life is Good !!

Also, you will feel much more intelligent after reading this, if you are a Seenager. Brains of older people are slow because they know so much. People do not decline mentally with age, it just takes them longer to recall facts because they have more information in their brains. Scientists believe this also makes you hard of hearing as it puts pressure on your inner ear. Also, older people often go to another room to get something and when they get there, they stand there wondering what they came for. It is NOT a memory problem, it is nature's way of making older people do more exercise. SO THERE!!!

REMEMBER:

Life should NOT be a journey to the grave with the intention of arriving safely in an attractive and well-preserved body, but rather to skid in sideways - a glass of wine in one hand - chocolate in the other - "WOO-HOO, what a ride"!!!



Weekly Events
Community Hall - Thursday
Euchre - 7:00 pm

Need a lift to or from Toronto Pearson Airport?
1 person - only \$20.00
2 people - only \$35.00
Book in Advance or Call the Same Day
647-221-4628
Last minute bookings can be tight, but I'll try to accommodate

Board of Directors

Just a reminder... for past and up-to-date news, visit our website at www.twinpinespark.ca. To date we have had **89,397** visits to our website. If you have any issues 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 Cooley
- Dwight Williams 289-521-0496

Important 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)