

Garden Square Co-op Community Newsletter

Winter 2020



Did you know we have a Facebook group? If you're interested in joining please login to Facebook, search for Garden Square Housing Co-op, and request to join.

Visit the 'members only' section of our Co-op Website for access to all rules and policies:

www.gardensquare.org

cana
communities first

**Cana's Coordinator
Contact Info:**

Lisa Berting

Email:

lisab@canateam.com

Phone: 604-524-8524 (x209)



Salt Instructions

1. Take only what is needed for your TASK. No personal use allowed (except unit entrance areas).
2. Salt task areas that are slippery.
3. SALT THE ICE! NOT THE SNOW.
4. Do not over salt. Please use it wisely.
5. If the salt supply is low, please email maintenance so they can refill the yellow bins.

As per the provincial health order:



Masks are mandatory in all public areas such as the laundry room and pool area (if not swimming).



Task Committee

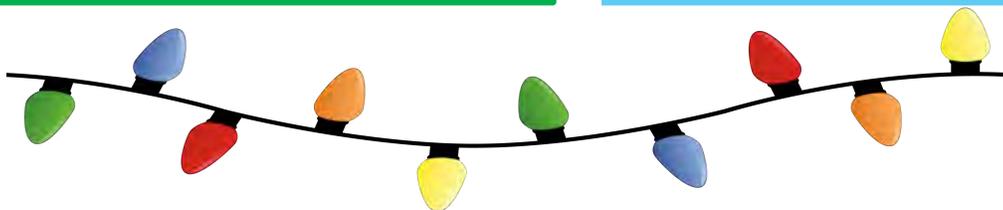
Just a few reminders:

1. Tasks must be done 2 times per week (Sunday- Saturday)
2. Please flatten or cut up all your boxes (Costco, parcel, etc.) It's always nice to see our coop kids helping with recycling but please make sure they know the proper bins for recycling items. If you notice our bins are full please wait until the following week.
3. We have added 2 more paper bins (yellow) to Hertford Lane & Burke St. to help with everyone doing online shopping, etc.
4. If/when it snows task members please make sure your areas are shovelled at all times and salted if necessary (please don't over salt)
5. For members who are exempt or don't have a shovelling task, please be neighborly with helping with snow shovelling around the co-op, especially our city sidewalks (Burke St., Smith Ave. and the bus stop on Smith Ave., Hertford St.)
6. If you require any task tools (brooms, snow shovel, etc) please email task@gardensquare.org
7. If you would like to be on our waitlist to be a task monitor email Task

Task would like to wish all members a very Merry Christmas and a
Happy New Year!!

Maintenance Committee

- All hose bibs need to be turned off for the winter
- Keep outside lights on for safety reasons
- All Christmas lights/décor need to be removed by Feb. 1, 2021
- Salt will be located in the 2 yellow bins located on the west & east side of the common room building. Only take what you need for your task. This is not for personal use with the exception of the front entrance of your home.
- Break down boxes when putting them in the paper bin. This allows more space.
- ALL MEMBERS must shovel behind their cars to keep the parking lots free from snow accumulating.
- Be neighbourly and help others with their snow shoveling tasks! It's a lot of work so let's help each other out!



Membership

Farewell - After 15yrs we are sad to say good-bye to Nickoli & Olga Kozlitin (3875 Burke St.)

Garden Square Co-op would like to welcome our newest member, Sandra, and her kids, Isabella, Angelina and Marco Alvarado (December 1 to unit 3875 Burke St.)

Board of Directors

Please welcome the Garden Square Board of Directors for 2020/2021

Returning:

Anne Marie Bender
Vicki Gagan
Amy Jung
Jennifer Mjolsness (Treasurer)
Kelly Moon
Yefim Petrov
Chris Smith

Newly Elected:

Brenda Haggerty
Claire Inkster
Ted Pennington

A big thanks to our outgoing board members Sarah, Alyson, George thank you for all your time and hard work during Covid!



Committee Emails

Board of Directors – board@gardensquare.org

Maintenance – maintenance@gardensquare.org

Membership – gardensquare@hotmail.com

Pool – pool@gardensquare.org

Recreation – recreation@gardensquare.org

Task – task@gardensquare.org

Emergency Preparedness –
emergencyprep@gardensquare.org

Pool Committee

The following Rules will be in effect during this time of COVID-19.

1. The Pool will be used by 1 household for a maximum 60 minutes per day.
2. Households are required to sign in/out each time they use the Pool and post their unit number and entry time on the white Board.
3. No Guests/Visitors are permitted to use the Pool at any time (this includes guests that are staying with you).
4. Members are required to follow posted cleaning instructions after each use.
5. Pool Hours Monday to Friday 8:00am to 8:00pm Adults Only 8:00pm to 9:00pm.
Saturday & Sunday 10:00am- to 8:00pm
Adults Only 8:00pm to 9:00pm.
6. Refrain from using the Pool if anyone is ill in your household or in contact with someone showing signs of COVID-19.
7. Members are required to report to the Board of Directors if they have tested positive for Covid 19 or showing symptoms.
8. Failure to comply with the above rules will result in your pool privileges being revoked.

On behalf of Pool & Maintenance

Friendly Reminders to pet owners:

As Per Pet Policy:

5. All dogs **MUST** be kept on a leash when outside your home or yard. No dogs will be permitted to run at large. All dogs, when not on a leash, must be kept within the member's own unit or respective yard as per City of Burnaby regulations.

7. All owners of cats and dogs must clean up feces **IMMEDIATELY** after the deposit of such by their pets.

Penalties: In the case of complaints to the BOD about infractions of these rules, offending pet owners will be warned up to two times in writing. The member might be instructed to take their pet to obedience school after warning is given. If the problem continues, it will be considered chronic and the member will be asked to choose between giving up the pet, or moving out of the Co-op.



allrecipes!

Big Soft Ginger Cookies

★★★★★

These are just what they say: big, soft, gingerbread cookies. They stay soft, too. My oldest son's favorite.

Prep: 15 mins

Cook: 10 mins

Additional: 25 mins

Total: 50 mins

Servings: 24

Yield: 2 dozen

Ingredients

2 ¼ cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon baking soda
¾ teaspoon ground cinnamon
½ teaspoon ground cloves
¼ teaspoon salt
¾ cup margarine, softened
1 cup white sugar
1 egg
1 tablespoon water
¼ cup molasses
2 tablespoons white sugar

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Sift together the flour, ginger, baking soda, cinnamon, cloves, and salt. Set aside.

Step 2

In a large bowl, cream together the margarine and 1 cup sugar until light and fluffy. Beat in the egg, then stir in the water and molasses. Gradually stir the sifted ingredients into the molasses mixture. Shape dough into walnut sized balls, and roll them in the remaining 2 tablespoons of sugar. Place the cookies 2 inches apart onto an ungreased cookie sheet, and flatten slightly.

Step 3

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Store in an airtight container.

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**HAPPY
HOLIDAYS!**

Our Newsletter

The newsletter was created to help keep members informed of Co-op news and issues in a positive manner, by providing education, information and entertainment. What would you like to see in the newsletter? A recipe corner, kids corner, joke/riddles, pet corner? Give us your thoughts and ideas.

Are you celebrating an important anniversary or birthday? The newsletter is a great way to share important moments. We would love to receive tips about great local business and services for our local gems column. If you would like to put something in the newsletter, please let Donna know either by e-mail craftymum02@gmail.com or drop off at 3871 Burke St. The newsletter will go out every few months.

If you would like to help with the newsletter please let Donna know.

How would you like to receive your newsletter?

Please choose one of the options below:

Unit #: _____

E-mail: _____

Or

Paper Copy: _____

Unit: _____

Your thoughts or ideas:
