

Garden Square Co-op Community Newsletter



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)



Board of Directors

The roles of the board of directors have now been determined. Below is your BOD for 2020/2021

Ted Pennington - Chair

Brenda Carruthers - Vice Chair

Vicki Gagan - Corporate Secretary

Jennifer Mjolsness - Treasurer

Kelly Moon

Amy Jung

Annemarie Bender

Yefim Petrov

Claire Inkster

Chris smith

Did you know that you can find all co-op policies, member phone list, occupancy agreement, GSHC rules, and more in the member-only section of our website?

www.gardensquare.org

If you need the username & password contact Donna.

A message from your Policy Review Committee



Our revised “Pet Policy” was passed one year ago at our January, 2020 GM.

Since then, perhaps the main question about the “Pet Policy” that we’ve heard some concern about is: “Who do we call upon and what resource do Members have for Pet Policy **enforcement**? (In other words, whom do we contact to help us out, in order to deal with, or manage an ongoing problem?)” After all, to be effective, this Policy must have strength and resolve, right?

For instance, we’ve heard a number of questions and complaints about the application of

Clause 11. of the “Pet Policy.”

Please read it over:

[“11. No pet which has become a general nuisance to neighbours due to noise (i.e. constant and incessant barking), destructive behaviour, filth, foul odour, etc., will be permitted to remain within the Co-op.

No pet food is to be left outside as it encourages rodents.”]

• **Do you know of any currently resident pets that the above may apply to?**

• **Is that animal’s behaviour (and noise) upsetting to you and your household, in violation of our “Good Neighbour Policy?”**

(Without overreacting and if comfortable in doing, determine if it is possible that the offending Pet is at an early stage of being provided with ‘Pet (Dog) Obedience Instruction,’ in order to rectify the Clause 11. situation?? ••• If not, then it appears there could be a problem that must be addressed as soon as possible.)

If this description, or a similar issue, is of concern to you, please notify us, via our Board of Directors, at this e-mail address: board@gardensquare.org

Be sure to preface your e-mail, under the Subject heading:

“Clause 11. (Pet Policy) Complaint”

.....then follow by explaining what you feel is of serious concern and that you find truly disturbing to you and/or your Household and/or your Neighbourhood.

Thank you for your help in making our revised “Pet Policy” useful, applicable & practical for our Co-op. Indeed, as it was intended.

...the **“Policy Review”** Committee



Maintenance

- If you haven't removed Christmas lights, please do so ASAP.
- Spring bin will be arriving at the end of March.
- Covid- 19 Pool rules are still in effect until further notice.
- If you want a "No Soliciting" sign for your door please email Maintenance.
- We will be changing the way our large pickups are handled. Details to follow.
- We're planning fence staining this coming spring. Details can be found in the GM minutes for January 2021.

Membership

Membership team wants to welcome and thank Chris Smith and Crystal Selluski for joining our team!

No other news other than that we meet every 2nd Sunday of the month @ 7:30pm via Zoom.

Thanks

George

Ways to Deter Rodents

1. Keep yards clear of garbage (dog feces, bird seed).
2. Keep bushes trimmed 6 inches from the ground to prevent homes for rats/mice.
3. Keep grass cut short.

If any members see a dead rodent please contact Maintenance immediately or dispose in a double bag and put in the garbage can. We are actively dealing with the increase of rodent activity within the co-op. Please let Maintenance know if you have a rodent issue. Thank you!

Task

- If you are unable to do your task because you are sick, away, etc., please let your Task Chair know ASAP so we can find someone to do your task.
- Please make sure you are flattening/cutting up all large boxes before recycling them.
- Please do not overfill the recycling bins if they are full please wait until they are empty.
- If you require any task tools please email task.
- If you have a task please remember your task needs to be completed at least 2x a week (Sunday-Saturday).

Parents/Children

Safety & Reminders

- Parents please remind your children that parking lots are not a play space.
- Parents please remind your children when playing outside to not leave their toys laying in the co-op.

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

To Die For Blueberry Muffins

★★★★★

These muffins are extra large and yummy with the sugary-cinnamon crumb topping. I usually double the recipe and fill the muffin cups just to the top edge for a wonderful extra-generously-sized deli style muffin. Add extra blueberries too, if you want!

Prep: 15 mins

Cook: 25 mins

Total: 40 mins

Servings: 8

Yield: 8 large muffins



Ingredients

- 1 ½ cups all-purpose flour
- ¾ cup white sugar
- ½ teaspoon salt
- 2 teaspoons baking powder
- ½ cup vegetable oil
- 1 egg
- ½ cup milk, or more as needed
- 1 cup fresh blueberries
- ½ cup white sugar
- ½ cup all-purpose flour
- ¼ cup butter, cubed
- 1 ½ teaspoons ground cinnamon

Directions

Step 1

Preheat oven to 400 degrees F (200 degrees C). Grease muffin cups or line with muffin liners.

Step 2

Combine 1 1/2 cups flour, 3/4 cup sugar, salt and baking powder. Place vegetable oil into a 1 cup measuring cup; add the egg and add enough milk to reach the 1-cup mark. Mix this with flour mixture. Fold in blueberries. Fill muffin cups right to the top, and sprinkle with crumb topping mixture.

Step 3

To Make Crumb Topping: Mix together 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter, and 1 1/2 teaspoons cinnamon. Mix with fork, and sprinkle over muffins before baking.

Step 4

Bake for 20 to 25 minutes in the preheated oven, or until done.

Nutrition Facts

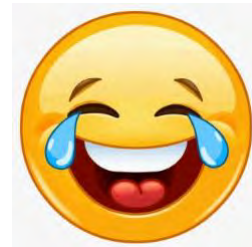
Per Serving: 383 calories; protein 4.3g; carbohydrates 56.9g; fat 16.1g; cholesterol 39.3mg; sodium 321.8mg.

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What's so funny?

What do you call a bear with no teeth?
A gummy bear!

Knock, knock. Who's there? Cows go. Cows go who?
No, cows go MOO!



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:
