



Garden Square Housing Co-op

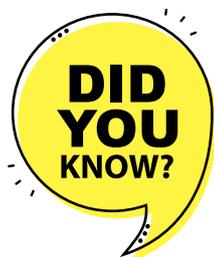
Community Newsletter

February/March 2022 Edition



Upcoming GMs

- Wednesday, February 23 @ 7pm
- Wednesday, March 30 @ 7pm



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.



Key Holders (Lawnmowers, Weed Eaters)

- Hector Caron #3898 Hertford Lane
- Gerald Knutsen #5140 Smith Ave
- Donna Wik #3871 Burke St



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.



Cana's Coordinator Contact Info:

Lisa Berting

Email: lisab@canateam.com

Phone: 604-524-8524 (x209)

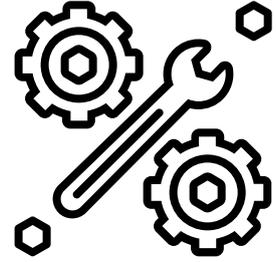


Funnies

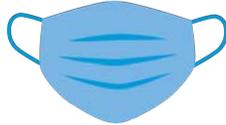


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Maintenance



- Spring Clean we will have a bin available (date TBD).
- Please check all downspouts attached to your unit; the freezing weather and ice may have damaged them. Email maintenance if you have an issue.
- Please remind children over the rest of winter and spring that while the grass area is drying to avoid riding bikes and scooters there; this causes damage to the grass and creates more work in the spring to repair.
- 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, 2022
- As per the provincial health order masks are mandatory in all public areas such as the laundry room.



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 re-fill the yellow bins.

New Tool Room Email (Borrowing tools/workshop)



gsctoolroom@gmail.com



If you want a "No Soliciting" sign for your door please email maintenance.

How to Submit a Work Request



Send all work orders to:
maintenance@gardensquare.org
Include the following:

- Full name
- Full address: including unit number and street name
- Phone number where we can reach you
- Nature of the problem (including photos if you can, the more the better)
- Can we enter if no one is home? Yes? No?
- Keep requests short. Please don't make a big list – instead, please submit multiple requests if needed.
- Permission to enter

We need ALL this information as we often forward the work requests to various trades people that may or may not be familiar.



Task

- I would like to thank all co-op members for all their hard work with snow shoveling. Hopefully that is all we are gonna get.
- Just a friendly reminder to please flatten or break up all boxes before recycling them.

Board



Happy New Year Garden Square Members,

The Board would like to thank everyone for their hard work and contributions within our community over the past year.

Unfortunately, we have all witnessed a substantial increase in Covid positive cases with the most recent variant, Omicron. The Board would like to remind everyone of the current BC provincial health orders and guidelines for preventing the spread of Covid-19. A link to the provincial orders is below.

<https://www2.gov.bc.ca/gov/content/covid-19/info/restrictions#pho-order>

You may also refer to Garden Square's existing Covid-19 Rules posted in the Member's Only section of our website at www.gardensquare.org. If a member, or members, of your household have received a Covid positive test, those members are prohibited from using any common areas (i.e. pool, basketball court, grass area). Covid positive members should remain in quarantine/self-isolation within their own home.

Based on the new Health Authority Guidelines: quarantine/self-isolation is currently 5 days for fully vaccinated individuals and 10 days for single vaccinated or unvaccinated individuals. Please refer to the government website provided below for further information:

<https://www2.gov.bc.ca/gov/content/covid-19/info/restrictions#pho-order>

The Board regularly monitors the use of the pool. To reduce the spread of this highly infectious variant of Covid-19 within our community the Board has come to a decision to close the pool and washrooms effective tonight (Jan 3rd) at 9:00 pm. These areas will remain closed until further notice. The Laundry Room will remain open for member's use, and we ask that you remind yourself of the cleaning protocols outlined below.

Laundry Room Use:

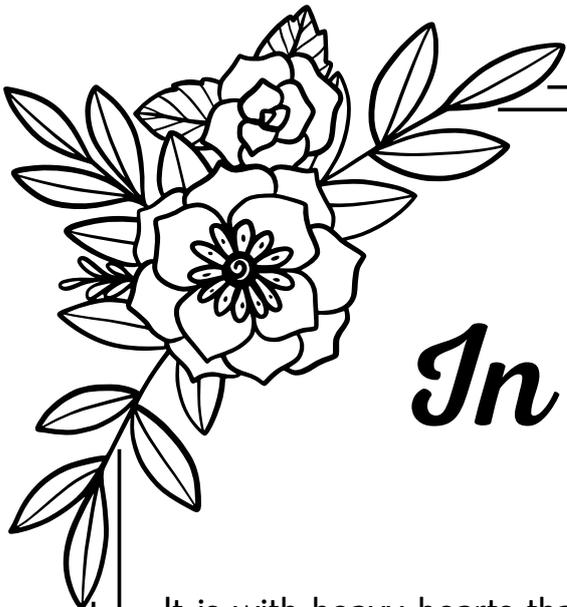
- After using the Laundry Room and before leaving the area, common frequently touched surfaces need to be sanitized using the two step procedure.
- 1 disinfectant wipe per handle or surface and discarded in the bin.
- This procedure is repeated again with new disinfecting wipes leaving excess disinfecting liquid from the wipe to air dry.

Please reference to the CDC website for further information regarding disinfecting:

<https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.htm>

Thank you for helping to reduce the spread of Covid-19 within our community. Stay safe and if there are any concerns, please contact the Board.

Garden Square Board of Directors



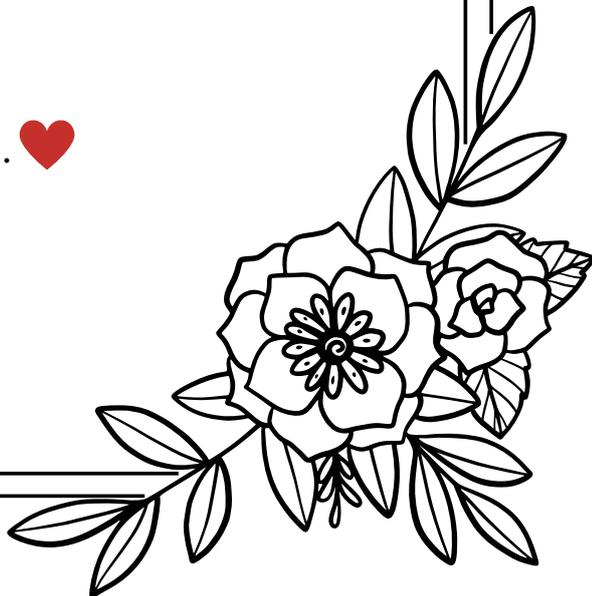
In Memoriam

It is with heavy hearts that we share the passing of Jen Cox in unit 5190 Smith Ave. Jen, Daryl and their 2 children, Carson and Leila, moved into Garden Square in 2011. Over the years Jen served on the BOD, Recreation Committee, and Emergency Preparedness Committee. Jen created Garden Square's first ever play group on Wednesdays for all co-op members to enjoy. Many moms would get together with our children to join in on Jen's songs and stories. Jen's love for children allowed her to help fellow moms with childcare services. She took the children on many fun adventures. Jen was a fantastic Early Childhood Educator.

Jen formed many close friendships within our close community. She was loved by many. Jen was always one to offer a shoulder to cry on and support her close friends through many challenges.

Our hearts go out to her beautiful family and most importantly her two children, Carson & Leila.

Rest In Peace dear friend. Always in our hearts. 





On behalf of Garden Square Co-op we would like to wish the following kids and members a Happy Birthday:

- Jake (3835) who is turning 6 on February 3
- Tylor (3836) who is turning 16 on February 8
- Doug (3836) on February 15
- Jaime (3841) who is turning 9 on March 5
- Benjamin (3832) who is turning 10 on March 8



If you would like to have your child(ren)'s name(s) added to the birthday club or would like to share a special occasion, please send Donna a email.

Old-Fashioned Chinese Almond Cookies

Recipe by: Jude from The Woks of Life



Chinese New Year
is this February 1st!
Year of the Tiger.

Ingredients

- 1 1/4 cups all-purpose flour (160 g)
- 3/4 cup powdered sugar (95 g)
- 3 tablespoons cornstarch (20 g)
- 1 teaspoon baking soda (4 g)
- 1 teaspoon baking powder (4 g)
- 2 egg yolks (plus 1 additional egg yolk for brushing)
- 1/2 cup melted lard (at room temperature)
- 1 teaspoon almond extract
- 18 toasted almonds

Instructions

1. Sift together 1-1/4 cups (160 g) all-purpose flour, 3/4 cup (95 g) powdered sugar, 3 tablespoons (20 g) cornstarch, 1 teaspoon (5 g) baking soda, and 1 teaspoon (4 g) baking powder in a large mixing bowl. Sift the mixture together again to make sure that all the ingredients are light and well-incorporated.
2. Next, beat 2 egg yolks into 1/2 cup melted lard (at room temperature). Beat in 1 teaspoon almond extract. Fold this mixture into the dry ingredients with a rubber spatula, then knead the dough with your hand to create a dough ball. Try not to overwork the dough—it will be similar to a crumbly pie crust in texture. Cover with an overturned plate, and allow the dough to rest for 20 minutes.
3. Meanwhile, preheat your oven to 350 degrees F, and toast the almonds for 5 minutes. Cool completely before using. Beat the last egg yolk, and set it aside.
4. Now, raise the oven temperature to 375 degrees F. Take the dough, and divide it into 18 equal pieces. Press and squeeze each into a small disc, and transfer to a baking sheet so the cookies are placed at least 2 inches apart (they will spread out).
5. Brush all sides with the beaten egg yolk. Press one toasted almond onto the center of each dough ball. They may crack a little bit—that's ok. Just gently squeeze them back together if there are particularly large cracks. Bake for 15-18 minutes until golden brown.



Your Co-Op Newsletter

The Garden Square newsletter is published six times a year by Donna. Our goal is to keep co-op members informed of co-op news and issues in a positive manner, while providing education, information and entertainment.

Are you celebrating an important anniversary or birthday? The newsletter is a great way to share important life passages. Our local heroes column is a good place to acknowledge your neighbour's volunteer efforts. We also love receiving tips about great local businesses and services for our local gems column. Do you have a favorite recipe to share? Do you or your kids have a joke/ riddle to share? Do you have any pets we would love to get to know all about them?

I'm always looking for thoughts or ideas for our newsletter.

If you'd like to receive the newsletter by email (instead of having a paper copy delivered to your door) please forward your name, unit # to 3871 Burke st.

How would you like to receive your newsletter?

Please choose one of the two options below:

Unit #: _____

E-mail

Email address: _____

Paper Copy

Your thoughts or ideas:

“ _____

_____ ”