

Paving Continues!

Please remember to be aware of road crews paving in your area weather permitting. Please note, that there will be speedbumps added in after the paving is completed.

If you have any questions and or concerns, please call the office!!

Sandycove Amenities

NOW OPEN!!

Libraries: The Wheel: 8am – 3pm with access Key
The Spoke: 24/7 with access Key

Pools are open for your leisure (capacity limits posted)

Laundry Rooms: The Wheel: 8am – 3pm with access Key
The Spoke: 24/7 with access Key

Fitness Room: 8am – 8pm with access Key

(Sign in sheets will be posted at the door along with capacity limits)

Please ensure you are following all COVID protocols when using the amenities



heesecake Winner Recipe!!

Italian Cheesecake

Ingredients:

- 1 lb Cream cheese, softened
- 1 lb Ricotta cheese
- 1 ½ cup butter, melted & cooled
- 3 tbsp all purpose flour
- 3 tbsp cornstarch
- 2 ½ tsp Vanilla extract
- 2 cups sour cream
- 2 tbsp Lemon Juice
- 1 ¼ Graham crackers

- **Step 1:** Mix ¼ cup of melted butter with the graham crackers. Spread around the bottom of the baking pan. Flatten around with a spoon on the bottom and sides. Bake at 350F for 8 minutes. Cool
- **Step 2:** Preheat oven to 325F
- **Step 3:** beat the cream cheese, ricotta cheese and sugar in a large mixing bowl with an electric mixer until well combined. Beat in the eggs, one at a time. Add the butter, flour, cornstarch and vanilla extract, mix well. Fold in the sour cream and lemon juice. Pour the mixture in a 10-inch spring – form pan.
- **Step 4:** Bake in the preheated oven for one hour. Turn off the oven and leave the cheesecake in the oven for two more hours. Remove from oven and let cool completely, preferably in the refrigerator. Run a thin spatula/knife around the edge of the cheesecake before springing open the pan to remove. Serve at room temperature or cold; Refrigerate leftovers.
Decorate to taste & Enjoy!!

Slow down and enjoy the drive

Please remember that our community has lots of active members, and all drivers need to share the road. Please keep speeds at a **maximum of 20km per hour**. We have lots of twists and turns within our community and we would like to keep everyone safe!

New! Online Resident Portal

Have you signed up for the new Resident Portal? Are you having troubles? Give us a call and we can walk you through setting up your account!

Having this portal at your fingertips is great, you will be able to find community information and forms, submit service requests and connect with our team and so much more!!!!

Riddle Me This:

What is able to go up a chimney when down but unable to go down a chimney when up?

WINNER!!!