

Community Life

Your community newsletter

July 2021



Office Hours

Due to COVID-19, our office is still closed for walk-ins. However, you can always make an appointment to come in if you'd like to make a payment or talk with our office team.

Please call 705-436-1571 or email sandycove@parkbridge.com to make an appointment.

Holiday Hours

The office will be closed for Canada Day

Coming up...

- July 1: Canada Day
- July 4: Independence Day (USA)
- July 12-18: Neighbour Week
- July 30: National Cheesecake Day
(Share your Favourite Cheesecake Recipe!)



Hello Sunshine!

Spirits are lifting as vaccination rates continue to climb and health restrictions are finally easing up a bit. Although we are still limiting office visitors, we look forward to seeing you out and about in the community in the days ahead, and hope you are able to take advantage of our lovely weather with some COVID-friendly activities. Here are some current news items for the community.

Neighbour Week: July 12 – 18

Our fourth annual Neighbour Week celebration is nearly here! This year's theme is "Neighbours Make the Magic." Please join us in celebrating community and recognizing one another for being good neighbours.

Don't miss our annual Parkbridge Neighbour Week photo and story contest on Facebook and Instagram! Follow [Parkbridge Communities](#) on Facebook, [@parkbridgecommunities](#) on Instagram, and [@ParkbridgeCA](#) on Twitter to join in for a chance at some great prizes!

Rock Painting Contest

Community residents are invited to paint a rock with the theme, **Neighbours Make the Magic, Community and Positivity** in mind. Display your rock creation on the front wall of the Wheel just off of Lockhart Road. Write your first name and address on your creation. A Parkbridge representative will be judging the contest and offering great prizes for our favourite rocks on July 19th.

The Great Cheese Cake BAKE OFF!

To celebrate National Cheesecake Day we will be holding the first Sandycove Acres Cheesecake BAKE OFF! On Friday July 30th a panel of volunteer tasters (it's a tough job!) will judge all registered contestants' cheesecake creations. We'll have prizes for the top 3 bakers, with the winner getting their name on the Sandycove Acres TOP CHEF trophy and their recipe featured in our August Community Life news letter. Register through email: sandycove@parkbridge.com to become the next Sandycove Acres TOP CHEF.



Neighbours
Make the
Magic.

#NEIGHBOURSMAKETHEMAGIC
#NEIGHBOURWEEK2021

Paving Starts This Month

It's that time of the year again when construction crews will be in full force throughout the Sandycove Community. Please be mindful of the crews and their workers. A list of dates and paving schedule will be sent out shortly.

New Faces at the Office

We have had a number of changes at the office lately — thank you for your patience as our new team members get settled in. We would also like to say thank you to Mirka Rollason for all her hard work at Sandycove Acres and wish her the best in her future pursuits. We would also like to wish Faye Hillhouse a happy retirement and hope she enjoys her new-found free time.

Please help us welcome our new Interim Property Manager, Tina Whitaker. Tina brings a wealth of knowledge, experience and a friendly face to our Community. We also welcome our new Operations Director, Sylvain Gauthier. Sylvain has many years of experience at Parkridge. We look forward to working together to keep things running smoothly at Sandycove.

Rogers Fibre has arrived!

Internet, TV, Home Phone and Smart Home Monitoring will soon be available in our Community. 248 homes in Sandycove South will be available to use Rogers Services as of August, with another 610 homes in the South being added by November. The remaining addresses in the north will be available by January 2022. Technicians have been working hard getting every home retro-fitted and being as undistruptive as possible. If you have any questions or are interested in Rogers Services please contact Colleen Cooke by email colleen.cooke@rci.rogers.com or call (705) 718-3279.

Easy Summer Recipe: Mixed Tomato Salad

Here's a super simple & refreshing salad recipe for warm summer nights—it's especially fun for using garden tomatoes and herbs. The ingredients are flexible! Bring your own personal flavour by experimenting and switching things up.

- ¼ c. olive oil
- 2 tbsp balsamic or white wine vinegar
- 1 tbsp honey (or sugar)
- 2 tbsp fresh herbs: Basil, oregano, chives, or other
- salt & pepper to taste
- approx. 1 lb ripe tomatoes: best with a variety of sizes and colours

Are Your Downspouts Working?

Summer can sometimes bring intense weather, including thunderstorms with heavy rain. To reduce the risk of water damage, make sure your eavestroughs are clear of debris and your downspouts are carrying water away from your home.

New! Online Resident Portal

We are excited to announce our new online Resident Portal – coming to our community later this summer! You'll be able to login to find community information and forms, submit service requests and connect with our team, and we plan to add even more tools in the future. The Portal will also be mobile friendly so you'll always have community information at your fingertips.

To use the Resident Portal you will need to have an email address on file with the community office. If we do not have your email already, please send a quick message to Sandycove@parkbridge.com so we can update our records. We will not share your contact info without your permission or send you spam.

Watch for more information about our Resident Portal, coming soon!

Riddle me this:

There is a thing that nothing is and yet it has a name. It is sometimes small and sometimes tall. It joins our talks, joins our walks and plays at every game. What is it?

- Slice the tomatoes into different shapes: slices, wedges, or whatever suits your fancy. More variety adds visual interest!
- Optional: toss tomatoes with 1tsp of salt and set in a colander over the sink to drain for 30 min. (This draws out excess water and intensifies the tomato flavour.) Before using, give them a gentle toss in the colander to get rid of any excess salt.
- Whisk together the oil, vinegar, honey, and herbs.
- Combine tomatoes and dressing in a large bowl.

For extra oomph: add pearl bocconcini or crumbled feta, yum!