

ROSSLAND RIDGE REVIEW



2021

Rossland Ridge Review Editorial Policy

- I. All submissions to the newsletter must be signed by the writer when submitted but do not necessarily have to be published in the newsletter
- II. Opinions expressed in the newsletter reflect the point of view of the writer only and do not necessarily represent the opinion of the newsletter committee or Rossland Ridge Cooperative Homes Inc.
- III. Submissions will not be published which are critical of individual Cooperative members or staff, libellous, racist, sexist or discriminatory.
- IV. The editor reserves the right to copy, edit submissions for length, spelling and grammar. Where substantial changes are proposed, the editor shall seek the permission of the writer. The newsletter committee shall not be required to print unedited material.
- V. The newsletter will not accept paid advertising.
- VI. All material submitted to the newsletter committee becomes the property of the newsletter committee with the exception of photographs.

For more information and inquiries about submission to the Rossland Ridge Review, please contact Sarah in Unit 18

WE ARE DIGITAL!

The newsletter is finally available online!

Submissions for the newsletter for the following month are to be emailed to

sarahrmg.sg@gmail.com before the last week of the month!

This is the link to view the newsletter:

<http://www.rosslandridge.org/newsletter/>

Simply type the link into your browser and it will take you to where you can view the newsletter.

The newsletter will also be posted on our co-op Facebook page. Search “Rossland Ridge Co-operative” on Facebook to join. If you need help, don’t hesitate to ask :)

To protect the members privacy, the phone and birthday list will not be included in the digital newsletter. If you require an updated phone list, please contact Shirley Smith in apartment 207.

New Board of Directors

A new Board of Directors has been formed! A notice was sent around to each unit with the updated information. You can also find the information in the lobby.

Landscape

Hello Neighbours:

Thank you to those who were able to contribute to the Fall clean up in October. We were able to get quite a bit done around the co-op. Just a reminder that as the weather is getting colder, to winterize your home (put away any hoses etc).

When you complete a task be sure to document and submit your hours. This all helps keep the costs of running the Co-op low, which benefits all of us. Shed keys are available at units 18, 21, and 56.


Thanks for your continued cooperation.



FREE **ED'S**
METAL & ELECTRONICS
PICK UP

 **We Recycle** 

Cars • Trucks • Vans
B.B.Q.'s • Motorcycles
Tools • Filing Cabinets
Wire • Batteries
Bikes • Pots & Pans
Exercise Equipment
Bed Frames • Appliances
Aluminum • Brass • Copper
Faucets • Motors
Electronics & TV's
Computers • Guns • Ammo
Knives • Swords
Lawn Mowers

 **Nothing Too Big
or Too Small.** 
We'll Get it All.

Place items outside,
close to your home
or in your garage.
"Not Near Curb."

For Pick Up Call
ED
289-928-8706
1 855-346-8706



November Events!

All month long:

November 4th: Diwali

November 7th: Daylight Savings

November 11th: Remembrance Day

November 12th: P.A Day for all schools

Winter Activities!

The colder weather is finally upon us and if you are looking for something to do this winter season the City of Oshawa and Town of Whitby has some select recreational programs open for your enjoyment. Head to the oshawa.ca website to pre-book a time slot for leisure skating and swim at the recreational centres in Oshawa. The town of Whitby, whitby.ca, has a program list and information about it's available skating.



Looking for a safe Christmas activity to do with your family? Canadian Tire has their annual Canadian Tire Christmas Trail starting Nov. 13 to Dec 23. This is a drive-thru experience where you stay in your car and enjoy the sights and sounds of Christmas. Tickets become available weekly so that they don't sell out at once. It is \$25 per vehicle.

<https://www.ctchristmastickets.com/event/4405b1f9-ac45-4163-a6b6-7973c66e1a22/summary>



Soup's on! Warm up this winter with some soup!



Ingredients

- 3 tablespoons [extra-virgin olive oil](#), divided
- 1 large white onion, chopped
- ½ teaspoon sea salt
- 4 garlic cloves, chopped
- 1 tablespoon white wine vinegar
- 4 cups [vegetable broth](#), store bought or [homemade](#)
- 1½ pounds Yukon gold potatoes, about 5, chopped
- 1½ cups cooked white beans, drained and rinsed
- ½ teaspoon Dijon mustard
- 1 tablespoon fresh lemon juice
- ¼ teaspoon smoked paprika
- Freshly ground black pepper
- **Instructions**
 1. Heat 2 tablespoons olive oil in a large pot or Dutch oven over medium heat. Add the onion, salt, and several grinds of pepper. Sauté 6 to 8 minutes, until softened.
 2. Add the garlic, stir, and cook 2 more minutes. Stir in the white wine vinegar and cook, stirring, for 30 seconds, and then add the broth, potatoes, and white beans. Bring to a boil, reduce the heat, and simmer 30 minutes.
 3. Let cool slightly, then transfer half of the soup to a blender with the remaining 1 tablespoon olive oil, the mustard, lemon juice, and paprika. Blend until smooth and return the pureed soup back to the pot.
 4. Use a potato masher to gently smash the potato chunks and beans. Season to taste with more salt and pepper and serve with desired toppings.

