



Glamis Terrace Newsletter

Summer 2020

Around the Complex

LANDSCAPING AND PRUNING

We have again contracted Personal Touch to provide our landscaping services. They have scheduled our complex for Tuesday mornings and plan on arriving between 8:00 and 9:00 AM. They have completed gravel clean up on the roadway, and the initial spring clean up.

Please ensure your gate is unlocked, lawns are free of dog feces and toys, lawn furniture etc. or your lawn will not get mowed.

FRONT YARD WATERING

Watering the grassy areas in front of most units in the Glamis Terrace complex, is the responsibility of the owners and /or tenants.

Every year Personal Touch Landscaping applies fertilizer to these areas; however, most residents neglect watering. As a result, the grass is dry, brown, and detracts from the appearance of the complex. Let's all chip in and make Glamis Terrace look the best it can!

WOODPECKERS

Woodpeckers are a protected species and although we have a few that cause trouble around the complex our hands are tied in regards to dealing with them. We are able to hang feeding blocks to distract them and fix the damage afterwards but they cannot be removed from the premises.

ANNOUNCEMENT 2020 Annual General Meeting

As previously announced, the 2020 Annual General Meeting has been postponed in accordance with AHS Covid guidelines.

Once it is safe to do so we will pick a new meeting date.

As in previous years, it will be held at the Glamorgan Community Center.

Prior to the meeting, unit owners will receive a Pre-AGM package including a proxy form allowing the Board to vote on your behalf. Should you not be able to attend, please sign and return the Proxy immediately.

The Board encourages everyone to attend the AGM as it provides an opportunity to hear about new initiatives, voice your opinions, and meet some of your neighbors.

Canada Emergency Response



For those who are unaware, the Government of Canada have implemented a number of special programs, called "Canada Emergency Response Benefit". The programs are designed to help individuals and businesses who are financially affected by the COVID-19 virus.

The main Government of Canada website page can be found at

<https://www.canada.ca/en/department-finance/economic-response-plan.html>, and is well organized based on specific needs.

A very informative general Questions and Answers page can be found at:

<https://www.canada.ca/en/services/benefits/ei/cerb-application.html>

The information is comprehensive and is broken down into 3 main categories:

1. Support for individuals
2. Support for businesses
3. Support for specific industry sectors

Within each of these categories, there are programs designed for very specific groups, each with different financial needs ranging from essential workers, child support, seniors, students, Indigenous peoples, and more

Although no telephone number is provided, a helpful Virtual Assistant is accessible on every page of the site website should you have any questions.

If you are experiencing financial hardship due to the COVID-19 pandemic, remember to contact your bank, credit card companies, and any other creditors to which you have financial obligations. Many of these organizations are understanding and willing to extend flexible terms if you are open and upfront with them.





SPEED LIMIT

The posted speed limit on the sign at the front entrance for the complex is 15km/hr. Adhering to the speed limit is especially important in the spring and summer as more children are at play, and more people are walking outdoors.

DOGS & CLEANUP

Please make sure your dogs are on a hand leash at any time you are walking around the complex. Please clean up any dog waste immediately and place into the garbage receptacle. Our composting bins are not designed to handle dog waste.

PARKING

All vehicles, including visitors, must be parked in your driveway or either on Glamis Drive or 50th Street. The City of Calgary Parking authority patrols our complex and vehicles illegally parked will be ticketed and or towed. No double parking (tandem) in driveways are permitted.

AIR CONITIONERS AND DECKS

Just a quick reminder that **installation of air conditioners and backyard decks requires the prior approval of the Board**. Please send your request for approvals to FirstService Residential at the email address below.

DESIGNATED WALKWAYS

The common areas on the east end of the complex between Units 180 & 178, and 170 & 168 are not designated walkways. Stick to the roadway and designated walking paths when walking through the complex.

Better Watch Your Butt!

For the smokers out there...

Using a plant pot, flower bed, or garden as an ashtray, could pose a serious risk of fire. Many potting soil mixes on the market today contain shredded wood, bark, and peat moss with minimal amount of actual dirt.

As a result, butting a cigarette which is not fully extinguished, will smolder for several hours until enough oxygen is available. The soil ignites, a flame is produced, and a full-fledged fire breaks out.

Calgary can be a windy city! Do not use open ashtrays, use a glass or metal container with a lid to contain embers, ash and to avoid ignition.

Please be careful and ensure that any smoking material is disposed of in a safe manner.

Meet FirstService Residential



In the fall of 2018, we invited several property management companies to make a presentation to the Board and provide a quotation for services. We made this decision in an effort to keep costs in check and ensure top notch service to the residents of Glamis Terrace.

After much deliberation, we awarded the contract to FirstService Residential, the largest residential property management company in North America. Their professionalism, commitment to service, competitive pricing, and forward thinking was far beyond the other bidders.

To date, they have exceeded our expectations, and we feel strongly that they will continue to help us make Glamis Terrace a great place to live.

Connect Residential Portal

FirstService Residential has launched an online portal available to all resident of Glamis Terrace called FirstService Connect. This tremendous system can be accessed 24/7 and is available on desktop computers, tablets, and smartphones. Other benefits include:

- The ability to instantly communicate with the FirstService management team
- Access to all downloadable forms, documents and newsletters
- The opportunity to stay up-to-date on happenings within your community through a new community calendar
- A single login across all device for all your online needs
- Access to an FAQ section with answers to your most common resident questions
- Up-to-date security and strict privacy settings to give you the highest level of protection

Registering Is Easy

Click on the link below which will take you to the FirstService Connect site. Scroll down the page until you see the "Register". Click on it and follow the instructions.

<https://glamisterrace.connectresident.com>

To be taken to the mobile app stores follow the links below:

Android App [Click Here!](#)

Apple App [Click Here!](#)

Don't wait! Register today to start taking advantage of all that FirstService Residential Connect has to offer.

Please forward any concerns or issues to **Charlyn Salaza**, our new consultant at FirstService Residential. Her mail address is Charlyn.Salaza@fsresidential.com

For any other questions that are non-financial or NOT related to the condominium corporation, please send an email to glamistcboard@gmail.com

Join the [Glamis Terrace Facebook Group here](#) It's a great place to find out what's going on in the community, share tidbits of information, and get to know your neighbors. Once on the page, click on "Join Group", and you will receive a notification when you are accepted into this closed community.

Chicken and Mushroom Tagliatelle

(Courtesy of Anita's Kitchen)

A quick, rich and delicious dinner with lots of flavor. Serve with a salad and a good glass of wine.

Ingredients

4 Servings

- 12 ounces fresh or dried tagliatelle
- Coarse salt and freshly ground pepper
- 3/4 pound boneless, skinless chicken thighs
- 2 tablespoons unsalted butter
- 2 shallots, halved, peeled, and thinly sliced (about 1/2 cup)
- 8 ounces cremini mushrooms, halved (or quartered if large)
- 1/2 cup dry white wine
- 3/4 cup heavy cream
- 1 ounce Parmesan, grated (about 1/3 cup), plus more for serving
- 1 stalk celery with leaves, cut into very thin slices (about 2/3 cup)
- 1/3 cup coarsely chopped fresh flat-leaf parsley leaves



How To

1. Cook pasta in a large pot of generously salted water until al dente. Reserve 1.5 cups pasta water; drain.

2. Season chicken with salt and pepper. Melt 1 tablespoon butter in a large skillet over medium-high heat. Brown chicken, flipping once, until cooked through, 6 to 8 minutes, transfer to a plate. Reduce heat to medium; melt remaining 1 tablespoon butter. Cook shallots and mushrooms, stirring, until golden brown, about 8 minutes. (If skillet browns too quickly, add a little pasta water.) Add wine, bring to a boil, and reduce by half. Slice chicken; add to pan with cream, Parmesan, 1 cup pasta water, and pasta. Toss until sauce coats pasta, adding more pasta water if needed. Add celery and parsley; toss to combine. Serve with Parmesan.

Asparagus Salad with Pistachios

(Courtesy of Anita's Kitchen)

This is a simple salad with raw asparagus and lettuce tossed with a lemony vinaigrette and topped with mozzarella and pistachios, a nice spring salad. The thinly sliced asparagus has a clean, fresh flavor for those of you that have only had it cooked. So, yes, you can eat (and should!) have asparagus raw.

Ingredients

6 Servings

- 8 oz. Asparagus (1 bunch) thick stems
- 1 large head red or green leaf lettuce
- 2 tablespoons Extra Virgin Olive Oil
- 1 lemon
- 1 small clove garlic
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon dry mustard
- 1/4 cup pistachios
- 6 oz. mini bocconcini cheese

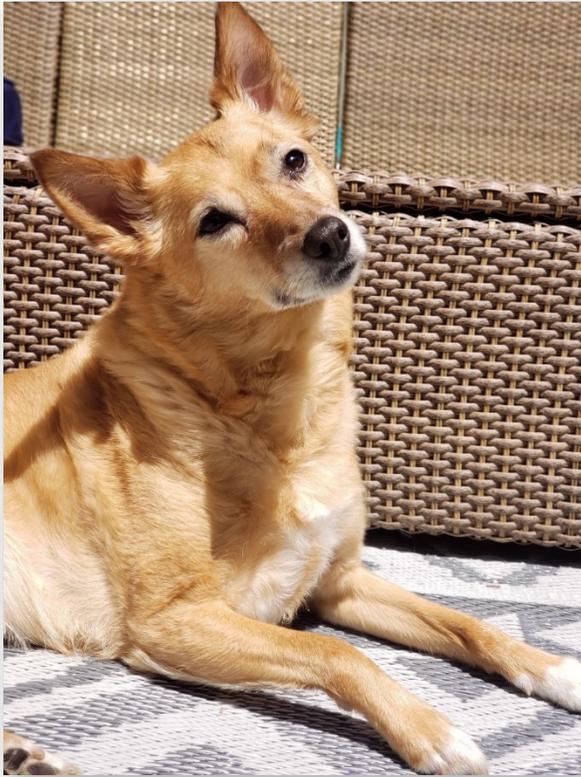
How to

1. Trim the asparagus by snapping off the ends. Then using a vegetable peeler, run the peeler the length of the asparagus making long thin strips and set aside.
2. Wash the lettuce and pat it dry with paper towels or spin them in a salad spinner. Then tear the leaves into bite-size pieces and set them aside.

Next make the salad dressing in the bowl in which you will be serving it.

3. Finely grate off about 1/2 teaspoon of zest from the lemon into the salad bowl. Adding 1 tablespoon of the juice to the bowl with the zest.
4. Peel and mince the garlic; add it to the bowl.
5. Whisk in the olive oil, salt, pepper, and mustard (to the lemon zest, juice, and garlic) to make the dressing.
6. Add the asparagus and toss to coat the slices with the dressing. Add the lettuce, mini bocconcini cheese balls and the pistachios.
7. Toss at the table just before serving. In this way the lettuce is not soggy as it is a tender delicate leaf. Enjoy!

PETS OF GLAMIS



Sisters Ruby & Ru soaking up some rays ☀️



Cleo's First Xmas

WE WOULD LOVE TO FEATURE
YOUR CUTE PET!
SEND US YOUR PICTURES
TO
GLAMISTCBOARD@GMAIL.COM

AROUND TOWN



*June is Pride Month!
Celebrating equality and love for all!*



Police officers kneel in solidarity at recent #BlackLivesMatter protest

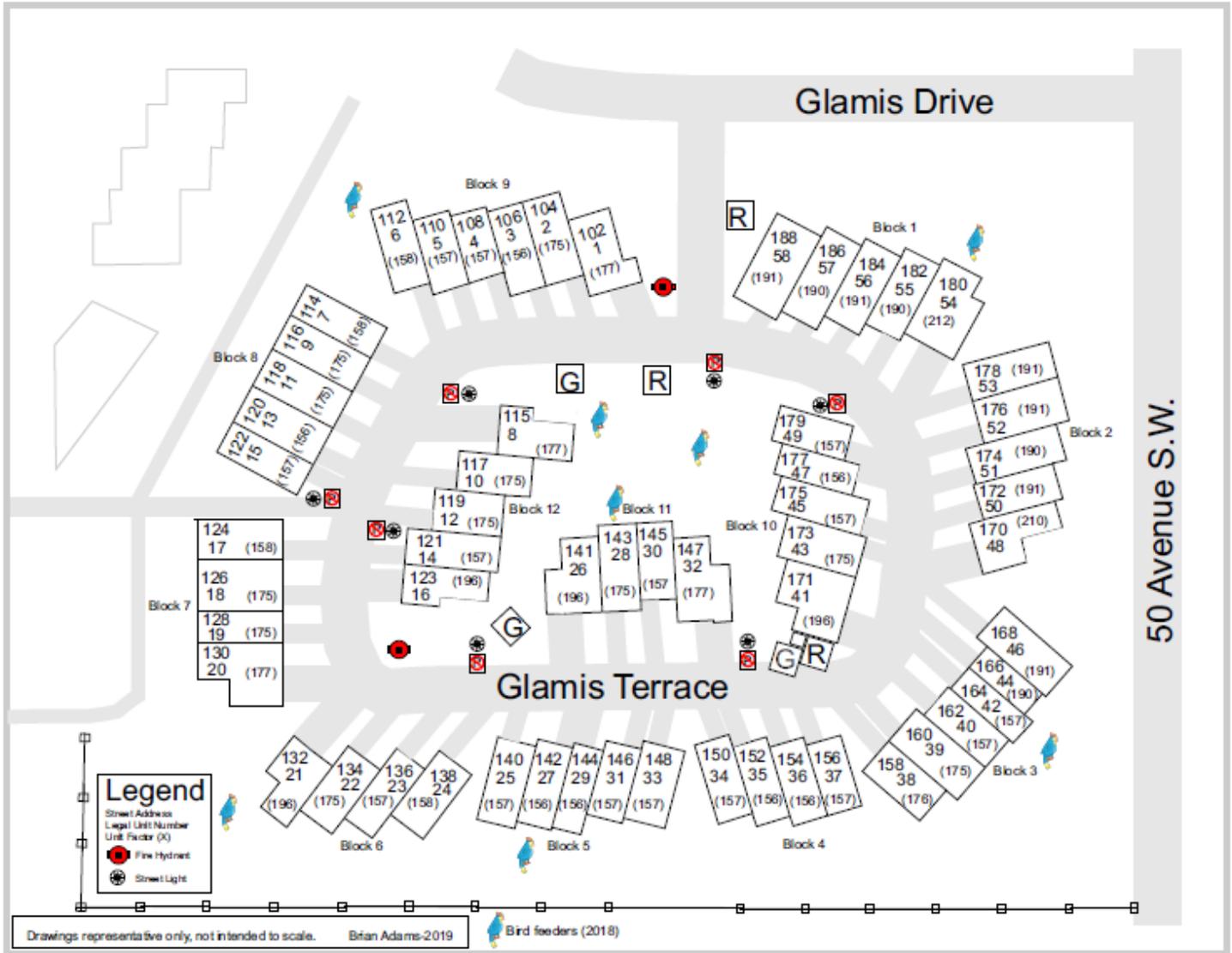


National Indigenous Peoples Month

*June celebrates National Indigenous Peoples Month for more info
<https://www.alberta.ca/national-indigenous-peoples-day-celebrations.aspx#toc-1>*

GLAMIS TERRACE SITE MAP

For your reference we have included a site map of the Glamis Terrace complex which includes Unit numbers, legal property descriptions, Unit factors, as well as locations of bird feeders, fire hydrants, garbage bins, and recycle bins



DO YOU HAVE A BUSINESS THAT YOU WOULD LIKE TO ADVERTISE HERE?

If you have a home based or privately-owned business, you can advertise it here. This newsletter is published twice a year and contains a wealth of information from our management company contacts, reminders on bylaws and condominium best practices.

As owners, we regularly need or desire to have work done to protect and/or enhance our asset or even better our lifestyle to fully enjoy our day to day lives.

If you have anything you would like to advertise, please send an email to glamistboard@gmail.com and let us know!