Niagara North Corporation No. 13
Carlton Carriage Homes

Food for thought…
The Board of Directors volunteer their time to assist in the security of their Community. They are not compensated, they do not wish to make things difficult, they simply ensure that along with Management, your investment is protected. Enforcing the rules is not a nice job but a necessary one!

Board of Directors

Ted Oorsprong
President

Peter Teminski
Vice President

Alessandro Zamai
Director

Rene Zamai
Director

Did you know we have a website for the Carlton Carriage Homes Community?

Please visit the website below for updates and information on projects and ongoing plans for our Community

www.carltoncarriagehomes.ca

Property Manager:
Neil Wachs
Shabri Properties Limited
P.O. Box 877
87 Lake Street, St. Catharines, ON, L2R 6Z4
Tel: 905-684-6333
1-855-673-6112
info@shabriproperties.com

Emergency After Hours Answer Service:
Tel: 905.684.6333

Housekeeping…

A friendly reminder that as owners, we are responsible to keep our property neat and tidy.

It is in the best interest of all residents in the Community that the exterior of ours homes are well-kept.

Take pride in your home, it starts in your driveway! If you see garbage – *pick it up!*

As we begin Spring cleaning, keep in mind that mops, brooms, rugs etc., are not to be beaten or shaken out of windows or doors.

Each pet owner must ensure that any defecation by any pet must be cleaned up **immediately** by the pet owner, so that the common elements are neat and clean at all times.

There is no Poop Fairy …

Scoop your Poop
Grab it · Bag it · Toss it

SAVE THE DATE:

Annual General Meeting will be held on June 5th, 2019 @ 7pm

at The Best Western Hotel

2 North Service Road, St. Catharines

Rule Spotlight

Parking Rule:

Visitor parking spaces are to be used by visitors only and not by residents. Visitors may not park more than 48 continuous hours without the prior approval of the Manager or Board of Directors. The Board or Manager shall determine at their sole discretion whether a vehicle belongs to a resident or a visitor.

Overnight visitors parking shall only be allowed in the main parking lot beside unit 84 and visitors must place a note on the dash visible through the windshield indicating which unit they are visiting.

Asparagus Brunch Bread

1 lb(s) asparagus, spears
4 oz sliced Black Forest ham
1 green onion
2 cup all purpose flour
1 Tbsp baking powder
½ tsp salt

½ tsp pepper
2 eggs
1 ¼ cup milk
3 Tbsp butter, melted
1 cup shredded asiago cheese
1 cup shredded old cheddar cheese

Preheat oven to 375 degrees.

Holding each asparagus spear at base and halfway up stalk, bend just until stalk snaps at natural breaking point. Pour water into large skillet to depth of 1 inch; bring to boil. Arrange spears in 2 layers in water. Cover and cook for 2 minutes or until bright green and still crisp. Drain; chill under cold water. Drain; set aside on towels.

Cut ham into 1/4-inch wide strips; cut into about 1-inch lengths to make strips. Trim end from green onion; halve stalk lengthwise and slice thinly crosswise. Set aside.
In large bowl, stir together flour, baking powder, salt and pepper.

In another bowl, whisk together eggs, milk and butter; pour over flour mixture. Sprinkle with green onion and 3/4 cup of the cheese; stir with wooden spoon just until smooth.
Spoon half of the batter into greased 9-inch square non-stick cake pan, spreading over bottom. Arrange half of the asparagus in single layer over top. Sprinkle with ham. Spoon in remaining batter, spreading evenly. Arrange remaining asparagus over top. Sprinkle with remaining cheese.

Bake for 50 to 60 minutes or until golden brown and cake tester inserted in centre comes out clean. Let cool in pan on rack for 10 minutes. Invert wire rack over pan. Holding both tightly together, invert pan to turn bread out onto rack. Remove pan. Invert serving platter onto bread. Holding rack and platter together, quickly invert. Remove rack.

Serve warm or at room temperature. (Make-ahead: Bread can be cooled, covered with plastic wrap and set aside for up to 4 hours.