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April 29, 2020



Dear Members,

Last week, we were told that Ontarians are making progress to flatten the Covid-19 curve, and we are all encouraged to continue social distancing measures to keep the positive trend. On Monday, the provincial government released a framework for re-opening the economy following the shut down due to Covid-19. However, no target dates of when the re-opening will begin have been set. At this time, the Covid-19 related emergency orders are still in effect until May 6th. These orders include the closure of all non-essential businesses, outdoor parks and recreational amenities, public places, bars and restaurants as well as limits on social gathering. So what does this mean for the Slovenian Summer Camp? **The Camp will continue to be closed as directed by the Ontario government and Peel Public Health.** We have confirmed with Peel Public Health that individuals performing essential maintenance activities pertaining to the Camp's infrastructure may enter the grounds. Spring clean up and other work around individual cottages is not considered essential and is, therefore, not permitted under the current emergency order.

As the warmer weather approaches, we all want to get out of our homes and shed the restrictions of the stay at home order we have been living under since the middle of March. However, we (the Committee) want to remind you that our first priority is for everyone to stay safe and healthy. The Committee is actively preparing for the time when the restrictions will be eased and we may once again be able to enjoy our cottages. Until then, we ask that you respect the emergency orders and not visit the Camp.

realize just how very little we need to survive, how much we actually do have and the true value of human connection. Let us hope that the dust settles soon, so that we can carry on the social connections we so cherish at our beloved Camp.

Until then stay safe and stay healthy!

The Committee

A MESSAGE FROM THE PRESIDENT

Dear Members,

It is hard to believe we are on week six of the Covid-19 stay at home order. With the warmer weather and the need to get out of the house, I expect a lot of us are hoping to go up to the Farma for some fresh air and a change of scenery. Unfortunately we can't....not just yet.

A number of weeks ago, at the direction of Peel Public Health, we took steps to limit access to the SSC grounds for the members. We accomplished this by placing a truck by the entrance booth preventing members from having vehicle access to their cottages. We also emailed out newsletters, such this one, letting everyone know that the grounds are closed. Originally this was only to last until the 3rd week of April. However, last week, the province extended this until May 6th, at which point they will re-assess.

As a result, we ask that all members continue to refrain from heading up to the SSC. We all know that both police and bylaw officers are giving out very expensive tickets to those that they feel have violated the emergency measures that are in place. Please don't let it be you getting an expensive ticket just because you felt like heading up to the SSC.

Over the next few weeks, our maintenance group will be undertaking some necessary maintenance activities on the grounds. We have confirmed with Peel Public Health that these activities are not in contravention of the current order. I ask that the members please understand that these tasks are related to maintaining the grounds and typical spring activities only. The individuals

working at the SSC. They cannot do so. In much the same manner as your local Home Depot, the Home Depot staff is working in the store but you as a customer cannot go inside.

With Mother's Day, Walk-a-thon and Sunday lunches in the Hall for the month of May cancelled, the summer of 2020 is shaping up to be very different than what we are used to.

Over the coming weeks the Committee will continue to meet, modify, and adjust the plans for the 2020 season based on the best available information.

With the rate of infections appearing to drop as well as the province planning to publish a re-opening plan this week, there is a glimmer of light at the end of the tunnel. I hope that we will soon be in a position to outline the full 2020 plan to our members.

Although we are apart, like everything else at the Farma, we are a family and we are in this together. So I ask that you stay safe...stay at home...protect your loved ones, especially the older family members and look forward to sunnier days.

John Kuri

OTHER NEWS...

DOM LIPA WALK-A-THON

The Dom Lipa walk-a-thon originally scheduled for June 7, 2020 has been cancelled.

SSC KITCHEN

The SSC kitchen will remain closed for the month of May.



OUR HEROES ON THE FRONT LINES

Many of our members are a part of the essential services and they can't stay at home. They are putting themselves at risk to ensure that we have access to healthcare, food, and emergency services when we need them.

Help us keep them safe.
Stay home. Practice physical distancing.

A MESSAGE FROM NADIA LEBAR

As a Registered Nurse working at St. Joseph's Hospital, I have seen first hand the consequences of Covid-19. It is a serious virus that is really targeting the older population. We need to keep them safe!!! We have a beautiful community at the Farma and many of our vital members are at risk of Covid-19. Let's all do our part in keeping them safe so that we can enjoy each others company once again at the Farma. Social distancing must continue for now.

Stay safe everyone!

With Love,

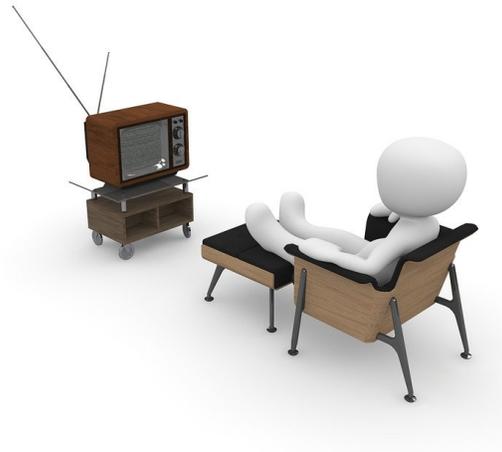
Nadia





FOOD FOR THOUGHT...

FOR THE FIRST TIME IN HISTORY
WE CAN SAVE THE HUMAN RACE
BY LYING IN FRONT OF THE TV
AND DOING NOTHING AT ALL
LET'S NOT SCREW THIS UP!





Need a creative way to use up leftover roasted chicken? Try this veggie-rich salad that is full of flavour and easy to prepare.

Bon Appetit!

RED CABBAGE SALAD WITH ROASTED VEGETABLES AND CHICKEN

DRESSING

- 6 tbsp extra-virgin olive oil
- ¼ cup apple cider vinegar
- 2 tbsp pure maple syrup
- 2 tbsp grainy mustard
- ½ tsp each sea salt and ground black pepper
- ¼ tsp sriracha, or to taste

SALAD

- 2 sweet potatoes, cut into ½-inch cubes
- 1 small head cauliflower, cut into small florets
- ¼ cup extra-virgin olive oil
- ¾ tsp sea salt
- ¼ tsp ground black pepper
- 1 2-lb cooked rotisserie chicken
- 1 lb red cabbage, shredded
- ½ cup chopped toasted pecans
- ⅓ cup dried unsweetened cherries, chopped

PREPARATION

1. Prepare dressing: In a small bowl, whisk together all dressing ingredients. Cover and set aside.
2. Prepare salad: Preheat oven to 400°F; line 2 baking sheets with parchment. In a large bowl, toss together sweet potatoes, cauliflower, oil, salt and pepper. Spread on prepared baking sheets and roast until tender and caramelized, 35 to 45 minutes, stirring once or twice. Let cool. Meanwhile, remove skin from chicken, pull meat off bones and roughly chop or pull into long pieces.
3. To a large serving bowl, add red cabbage, sweet potatoes and cauliflower.
4. Toss with dressing. Add pecans, cherries and chicken; toss again.

MAKE AHEAD: Make recipe through Step 3 up to 4 days ahead; cover and refrigerate components. Complete Step 4 just before serving. The salad will keep fully dressed in the refrigerator for 1 to 2 days.

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