



CROWN HEIGHTS CHRONICLE



Latest news and bulletin updates

Thank you to all the members who gave really positive feedback about our past issues of this newsletter. Also thanks to all those who contributed to this issue! We always welcome submissions, humour, member news, recipes and ideas of all kinds!

Ruth Cohen, Editor
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SPOTLIGHT ON OUR MEMBERS



Lima Noreiga has been living in the Crown Heights Co-op Community since 1984 and has raised three children here. She is a certified Payroll Practitioner and Drug Addiction Community Social Services Worker.

Lima is presently serving as a Director for the Crown Heights Co-op Board. In addition to volunteering on the Finance Committee, she also volunteers on the Landscape Committee, where she is recognized for her amazing gardening skills.

Volunteering in landscaping is a true pleasure and enjoyment for Lima. She loves seeing the Crown Heights Community surroundings look clean and beautiful. As you walk through the Co-op and see some of the amazing front lawns, you should know that Lima did landscaping for some units and helped neighbours whenever she could.

Lima also enjoys going for long walks as it gives her a sense of peace and tranquility. Thank you, Lima, for helping to make our community beautiful.

TOP 20 FUNNY ENGLISH IDIOMS

● **The lights are on, but nobody's home.**

➡ to describe a person who isn't very smart.

● **When pigs fly**

➡ something that you think will never happen.

● **As Cool As a Cucumber**

➡ very calm or very calmly, especially when this is surprising.

● **Hold Your Horses**

➡ to tell s.one to stop and consider carefully their decision or opinion about something.

● **Dead As A Doornail**

➡ completely dead.



● **Kick the Bucket**

➡ a euphemistic meaning 'to die'.

● **Blue in the Face**

➡ weakened or tired after trying many times.

● **Storm in a Teacup**

➡ a lot of unnecessary anger and worry about a matter that is not important.

● **A Piece Of Cake**

➡ something very easy to do.

● **Everything but the kitchen sink**


➡ everything that you can think of; every possible thing in a given situation



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www.eslforums.com

English Idiom




The elephant in the room!

What does it mean?
A difficult situation that everyone is aware of.

Funny American Idiom

ANTS IN YOUR PANTS

meaning: can't sit still



HUMOUR PAGE

Ocean Jokes

1. How do we know that the ocean is friendly?

It waves!

2. Why do fish swim in saltwater?

Because pepper makes them sneeze!

3. What did the beach say to the tide when it came in?

Long time, no sea.

4. Why are there fish at the bottom of the sea?

Because they dropped out of school.

Animal Jokes

1. Where do goldfish go on vacation?

Around the globe.

2. Where do sheep go on vacation?

The Baa-hamas.

3. Why don't oysters share their pearls?

Because they're shellfish!

4. What do you call a Labrador at the beach in August?

A hot dog.



WHEN DO YOU GO AT RED, AND STOP AT GREEN?



WHEN YOU'RE EATING A SLICE OF WATERMELON!



Why do fish like to eat worms?



Because they get hooked on them!

www.ratboyz.com

WHAT'S COOKING RECIPE PAGE

ROASTED SUMMER VEGETABLES- submitted by Ruth Cohen

- 2 zucchini
- 1 yellow squash
- 1 small red onion
- 1 red bell pepper
- 2 tablespoon olive oil
- 1 teaspoon dried basil
- salt and pepper to taste
- 1/4 cup chopped fresh parsley (optional)



Preheat the oven to 400°F.

Wash and chop the vegetables into approximately 1-inch pieces.

Spread the vegetables out over a large baking sheet (or two, if needed) so they're in a single layer and not piled on top of one another.

Drizzle the olive oil over top, and then add the basil and a pinch of salt and pepper.

Toss the vegetables until they're evenly coated in oil and spices.

Roast the vegetables for 30-40 minutes, stirring once or twice (every 15-20 minutes or so), until the vegetables are soft and browned on the edges.

Taste the vegetables and add another pinch of salt if desired.

Sprinkle fresh chopped parsley over top just before serving. 4 servings

Combine them with pasta and balsamic vinaigrette for an incredible pasta salad,

CHICKPEA AVOCADO SALAD- submitted by Anonymous

- 15-ounce can chickpeas (save 2 tablespoons of chickpea liquid)
- 1 medium avocado diced
- 1 medium tomato cut up in small pieces
- ¼ cup red onion diced
- 2-3 tablespoons fresh basil finely chopped (optional)
- 1 teaspoon dried oregano
- ½ teaspoon salt or to taste
- ¼ teaspoon garlic powder
- 2 tablespoons chickpea liquid from can



Drain and rinse the chickpeas (saving 2 tablespoons of the liquid). Chop all the ingredients and add to a medium sized bowl. Stir gently to combine. If making ahead of serving, squeeze lemon juice on avocado to prevent it from browning.