

22 DECEMBER 2023

330 MILL ROAD

YOUR SOURCE FOR INFORMATION

NEWSLETTER #4

Welcome to the fourth edition of the 330 Mill Road Newsletter. This newsletter, along with all future editions, will keep you, the residents of 340 Mill Road, informed of on-site activities and upcoming milestones during the construction of a new purpose-built rental apartment building, at 330 Mill Road. 330 Mill Road will be built at the southern portion of the site located near the intersection at Burnhamthorpe Road East and Mill Road, on top of the current parking lot for 340 Mill Road.

Digital copies of this newsletter, including all future editions, will be accessible online via the new development's website address, www.millroadtowers.com. Hard copies, located within the front lobby of 340 Mill Road, will be available for the taking. Weekly updates related to construction progress will be posted in the front lobby and within the elevators of 340 Mill Road.

Parking Updates

With the holiday season approaching, We will conduct light work on-site, allowing our

residents to continue parking in the underground garage. However, starting in the new year, residents will be required to park offsite. We kindly request all residents to relocate their vehicles to an offsite parking lot located at **1590 Dundas Street East** by **Sunday, January 7th**.

The shuttle service is currently active to facilitate transportation during this transition between 340 Mill Road and 1590 Dundas Street East. To ensure the safety of our residents, 1590 Dundas Street East has been fitted with security cameras with 24-hour monitoring provided by Logixx Security.

Construction Updates

The construction progress at 330 Mill Road continues to unfold.

Contributing to the enhancement of 340 Mill Road, renovations to the amenity spaces continue to progress. To ensure efficient site access for tenants, staff, and maintenance vehicles throughout the construction phase of 330 Mill Road, a temporary access road and interim surface parking will be constructed along the side and rear of 340 Mill Road.



Work associated with the access road and interim surface parking is expected to be completed by the **end of December 2023**. In addition, progress related to the installation of site fencing continues.

While we recognize that the upcoming changes will be somewhat disruptive; we assure you, the final outcome will be improvements that you will be able to enjoy for years to come.

During this period **Osman Mammadli**, our Resident Relations representative, will be available to assist you. You can find Osman in the leasing office, located on the ground floor. He will be accessible during regular office hours. Please do not

hesitate to drop in and introduce yourself. Osman will have hard copies of the design plans associated with the renovations at 340 Mill Road, as well as the design plans and Construction Mitigation Strategy and Tenant Communication Plan associated with the new rental project at 330 Mill Road.

In the event that you are unable to meet Osman in person, please feel free to reach out to him via email at:

millroadcommunitymanager@parkpropertyrentals.ca or by phone at **647-802-1458**.

As with any construction project, whether it is the renovation within your building or the new tower, there will be dust and noise. Should the construction noise bother you, please see Osman in the leasing office or Ana or Carlos, your building superintendents. Either will have noise cancelling headphones for your usage. We

look forward to assisting you through the process of this new development.

We appreciate your continued cooperation and understanding as we work towards creating a better living experience for you.

Wishing you a joyful holiday season and a happy New Year!

COOKING CORNER

*Brighten your days with homemade candy!
Consider trying your hand at crafting
delicious treats at home. If you're looking
for recipes or tips, you are in the right place,
and let's make this season extra sweet!*

Chocolate Truffles

What you need:

8 oz (225g) high-quality dark
chocolate, finely chopped
1/2 cup (120ml) heavy cream
2 teaspoon unsalted butter
Cocoa powder, chopped nuts, or
shredded coconut for coating



HEAT the cream until it simmers.

POUR the hot cream over the chopped chocolate and let it sit for a minute. Stir until smooth

ADD butter and stir until incorporated.

CHILL the mixture for a few hours until set.

SCOOP small portions and roll them into balls.

COAT each truffle in cocoa powder, chopped nuts, or shredded coconut

FUN FACTS

Every snowflake is one-of-a-kind, forming in its own unique way, creating a delicate masterpiece as it descends from the sky.