



# MOLE HILL NEWS

## Easter Celebration



Join us for a fun morning of making "Pysanky" (Ukrainian Easter Eggs) for children nine (9) years and older and a fun activity for the little ones (Treasure Hunt) along with a breakfast of hot crossed buns and other goodies!

**Saturday, April 7, 2012**  
**10:00 am to 12:00 pm**  
**Mole Hill Community Room**

**Please register by:**  
**Monday, March 26, 2012**  
**(604) 687-1145**

## MOLE HILL MASSIVE SPRING CLEAN UP!



Time for spring cleaning!

On **Monday, April 30, 2012** we will arrange for Jacks Rubbish Removals to do a pick-up of all discards and garbage. Any products of value will be donated to the Mole Hill Laneway Sale or to a local charity. E-waste will be donated to "Think Recycle," a David Suzuki Foundation program.

We will designate drop-off locations for each of the three categories by mid-April. Until then, please continue to sort through your belongings and be ready for this opportunity to "clear the clutter"!

If anyone would like to join us on **Wednesday, April 25<sup>th</sup> for the Mole Hill Office Clean-up Day** please let us know! Lunch will be provided!

## Mole Hill Community Housing Society "Edible Lane Project"

Silent Gardener was here on Wednesday, March 7<sup>th</sup> to complete the Vancity Project by planting strawberries, thyme and lingberry. Later in the season they will be planting gogi berries and a persimmon tree. Spring Gillard will be here on April 4<sup>th</sup> to discuss plans for composting at Mole Hill.



If you have suggestions for the type of composting you think is best for Mole Hill and/or if you would like to be involved with the project, please let me know.  
 Margot at (604) 681-2096

## Mole Hill Heritage Streetscapes



Mole Hill is recognized as a very important heritage landmark in the City of Vancouver and is known for its restored heritage houses and beautiful gardens. The heritage streetscapes are an important component of this esthetic reputation.

For this reason, we remind you that the front porches must be kept clear of any items, other than a tasteful table and chairs and/or pots that are well maintained and elevated off the wood surfaces.

We will be reviewing the area as part of our Spring Clean-up and ask that you remove any items that do not meet the criteria.

**Thank you!**

## “Community News and Updates”



The **Vancouver Foundation** has approved the Neighbourhood Small Grants Program again this year.

Since 1999, the program has been supporting **resident-led initiatives** that enhance local neighbourhoods. Grants can be up to \$500 and are reviewed by community organizations in five different neighbourhoods in the metro Vancouver area. Hundreds of projects have been funded over the last ten years such as:

***A free model-making workshop for kids living in a low-income neighbourhood in Burnaby***

***Local gatherings and block parties that help neighbours from diverse cultural backgrounds get to know one another***

***Supplies and training for children to participate in a lantern parade***

***A knitting circle that encourages interaction and transference of a craft between seniors and young people***

***Chinese brush painting workshops that help seniors from many cultural backgrounds to express themselves and create artwork***

Vancouver Foundation partners with community centres and neighbourhood houses to administer this program.

More information about the application process and application deadlines (usually July 1st) will be made available as soon as we receive it.



### Mole Hill Tenant Survey

Thank you to everyone who returned his or her tenant survey. The lucky winner of the survey draw was Heather McPherson! The results of the survey are being compiled and will be posted on the website and made available for pick-up. Your feedback is important to us and your comments and concerns will be used during our Strategic Planning Day coming up this spring.



The **Mole Hill Produce Box Program** is off the ground and running! Every 2 weeks, 17 or more folks and families pay \$15 each for their share of a wholesale delivery. Distribution takes place on a Saturday with volunteers pitching in to ensure more-or-less even dispersal of green beans, bananas and fresh asparagus, among others. Here are some questions and answers about the program.

#### **Q. Do I get to choose what I get?**

A. Nope - the program is organized by a tenant volunteer so the aim is for it to take as few hours as possible to run. The goal is local, seasonal, variety and some organic if possible. Requests are always welcome although "no onions" is running pretty evenly with "more onions" at the moment.

#### **Q. Do I save money from the store?**

A. Absolutely. The cost we pay is wholesale because we're buying in bulk. Prices vary depending on what we get but last distribution averaged out to 74 cents a pound -- not that impressive for yams, but pretty good for crimini mushrooms and mangoes.

#### **Q. I want to join, but I'm single and it's too costly/too much fruit and veggie for me.**

A. Join with a friend and split a box. As long as one of you officially signs up and pays, you can subdivide however you want.

#### **Q. How do I find out about the distribution?**

A. Send an email to [carellinb@hotmail.com](mailto:carellinb@hotmail.com) to join the e-list, and then arrange to pay \$15 by the Friday before distribution, with another \$15 when you get your first box.

#### **Q. Wait - that's paying twice! How come?**

A. When you pay "last month's rent" in advance that means the next shipment can be ordered without having to run around and collect individual payments. If you ever decide to leave the club, your spare \$15 will be reimbursed.

#### **Q. What are future plans for the program?**

A. We have lots of ideas - a neighbourhood small grant to pay the coordinator, splitting off a free box for a needy family and/or individual(s) on the Hill, direct setup with a farmer instead of a wholesaler so we can eliminate the middleman and support BC farms, or liaising with a farmer's market vendor so we can enjoy wholesale pricing. Whether and when we can do them depends on how smoothly the basic program runs. Even if we never do anything else, though, we're already building community, food self-sufficiency and reducing packaging and emissions, as well as eating healthier and whittling our grocery bills.

#### **Why not join us?**

**Carellin Brooks at (604) 708-0998**