

NEW DEVELOPMENTS

Halifax Developments - Crombie REIT

halifaxdevelopments.com

Holiday 2011

Travel Takes Flight in Scotia Square A new place to spread our wings, just in time for the holidays



The Flight Centre is the newest addition to the steady stream of recent renovations in Scotia Square, and their new space on the corner next to The Source is a breath of fresh air!

“We have only been in our new shop for a little over a week and the response has been overwhelming,” says Manager and International

Travel Consultant Riley Foley. Riley and her team were pleasantly surprised that such a small move has already made a big difference in walk-in traffic. Their new shop is what they call a “future shop”, and features different brochure racking which makes it much easier to identify the range of products and areas that they offer. They’ve also added more consultant desks, enabling them to have more staff and service more clients.

As we approach the start of the winter season, now is the perfect time to visit the new Flight Centre and book a vacation in the sun. “We have a “lowest airfare guarantee” and will beat any available price,” says Riley, “Come see us and allow us the opportunity to beat any supplier’s price, and provide you with excellent service. Why book online when you can book and get the help and expertise of our travel consultants? We are well travelled and not only are educated in a range of products but we have experienced these places first hand. There are so many places to choose from, and we want to help ensure you have an amazing vacation every time!”

Colour Your Workplace Green

Over the past few months we have been using the Think Recycle program to recycle all used ink and toner cartridges collected within our complex. Think Recycle is a new initiative launched by Clothesline® where used ink or toner cartridges and cell phones are donated to the Canadian Diabetes Association and then in turn recycled.

Donating ink cartridges to the Canadian Diabetes Association has many benefits, such as maintaining an environmentally responsible workplace, acknowledging that you are an advocate of recycling and protecting the environment, and supporting a local charity.

We have had great success with this program and would recommend it as a solution to your recycling needs. To utilize this program, simply call Clothesline’s® Free Pick-Up Line at 1-800-505-5525 to arrange a time for pick up.



CLOTHESLINE
1-800-505-5525



Canadian Diabetes Association

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Our Green Commitment

Halifax Developments is committed to replacing all appliances as required with ENERGY STAR products. ENERGY STAR is the trusted, government-backed symbol for energy efficiency helping us all save money and protect the environment through energy-efficient products and practices.

The ENERGY STAR label was established to reduce greenhouse gas emissions and other pollutants caused by the inefficient use of energy, and make it easy for consumers to identify and purchase energy-efficient products that offer savings on energy bills without sacrificing performance, features, and comfort.

We respectfully request that all Clients consider choosing ENERGY STAR appliances when replacing the products in your office/kitchenette.

S.H.O.P. To Your Heart's Content

The Holiday Season is upon us and for most of us, it's a time of joy, spending time with family, and getting some well deserved time off from our busy work lives.

Here are some tips that will relieve some of the financial stress during this time to ensure you have a worry free holiday season. The acronym S.H.O.P. will illustrate the points.

Spend responsibly. It's easy to get carried away and overspend during Christmas because you want your loved ones and friends to have the best in life. Just like the saying... make a list and check it twice. Know how much you can afford for each person, stick to your budget, use cash (Interac), and enjoy the shopping. And if you can, support your local businesses!

If you can't afford all the gifts, you have two options: amend your spending to match your resources or put it on credit. Credit is not a bad thing. It's a tool to achieve your goals. All things in moderation as long as you can afford to make the payments.

Help others. I recently attended a luncheon to celebrate Philanthropy. Mike "Pinball" Clemons of the Toronto Argonauts was the motivational speaker. Clemons emphasized how each person should find their "sweet spot" - a state of mind which makes one feel good about themselves. Charitable giving usually increases during the holidays. Look after your loved ones, but can you volunteer your time to an organization, make a donation to the Salvation Army, or a local group like the Parker Street Food & Furniture Bank? Involving family shows them what the holidays are all about. You feel good mentally about lending a helping hand... isn't that what Christmas is all about?



SEND WARM WISHES This Holiday Season

Make a food or cash donation



at Scotia Square's Centre Court for your
chance to **WIN** one of four **\$1,000. Gift Cards**

scotia  square

ScotiaSquare.com

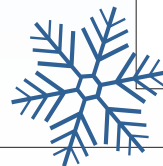
Organize. “A goal without a plan is just a wish”. Don’t be one of the ones who panic on Christmas Eve, wandering aimlessly in hopes of spotting something to buy. Planning ahead on what to buy, where to get it, and how much to spend goes a long way to making you feel better. Organization of sending Christmas Cards, putting sales receipts in one place, and setting a spending limit is part of the plan. The trick is to stay the course and stick to your commitments. Keep track of your spending so that you can review at the end of the holiday season. Perhaps you can start a savings plan in January that will enable you to save for next Christmas?

Pay Your Bills. Don’t be afraid of checking your mail in January. It’s the traditions of looking at your credit card statement. As long as you planned and stuck with your budget, you shouldn’t be surprised. Ensure you make the minimum payments on time to avoid costly fees. If you can pay it all off, even better. But if you can’t, ensure you avoid the high interest charges and have the credit balance on the most appropriate product. It may be one with a lower interest rate or one with the most flexibility. Your Personal banker can help you find the best product and plan to pay your bills.

This is a website link that may help you in terms of managing your credit. <http://www.scotiabank.com/ca/en/0,,3125,00.html>

In summary, holidays are meant to be enjoyed, and if these tips help, the stress during this time might be lessened.

Have a Happy Holiday Season! *David Woo is the Branch Manager & Financial Advisor at Scotiabank within Scotia Square Mall.*



Looking For Convenient, Quality Childcare?

Call **St. Joseph’s Children’s Centre**

Conveniently located on the second floor of the Duke Tower.

We offer care for children 18 months to 5 years in both High scope and Montessori based programs.

For more information contact Shannon at **422-8441**
Or email scotiasq@stjcc.ca



St. Joseph’s Children’s Centre
Stepping into the Future

Early Education Specialists Since 1968

Holiday Gift Giving Guide

These are just a few of the amazing Holiday gifts that can be found throughout Scotia Square and Barrington Place. What can be more convenient than finding the perfect gift on your lunch break?

Coles The new Kobo Vox E-reader is now in-store. Enjoy movies, apps, games, music, reading and more on the brilliant 7” colour, capacitive, multi-touch screen. \$199 for a limited time.

Holiday Throws are currently \$30 with a \$50 purchase. Enjoy the frosty winter weather in a cozy blanket of warmth, made from an ultra-soft blend of plush polyester. Makes a thoughtful holiday gift or a beautiful addition to any room.

Reitmans 2-piece PJ sets now on for \$20 (plus sizes also available for \$24). Cozy socks make the perfect addition to any gift, for only \$10.

Genesis Genesis is making gift-giving easier this year by offering pre-assembled gift baskets from \$99.95. There are different sizes to choose from, each containing a variety of full-sized products.

Lou Lou Handbags and Accessories Lou Lou is the place to find the best stocking stuffers and office gifts this year, with products by Fred and Umbra, and Blue Q’s saucy hand sanitizers, which are sure to make anyone on your list chuckle.

Still searching for the right jewellery for your Holiday party? Lou Lou has chandelier earrings in many colours as well as Fashion Jewellery at an incredibly affordable price.

If you’re looking for that extra-special gift, Lou Lou now carries Derek Alexander Leather. This Canadian company is known for its high-quality bags that come with a lifetime manufacturer warranty.

Big Apple Fashions Starting December 1st: Buy one item, get the second for 50% off. Includes all fall and winter fashions, excludes accessories and year-round basics.



Executive Chef, Les Stevens shares some of his Holiday favorite recipes.

Happy Holidays from the Staff of the Delta Halifax and Delta Barrington

Roast Turkey



5-6kg (11-13lb) turkey
600ml (1 pint) chicken stock
30g (1oz) butter, melted

Set oven to 375°F. Weigh turkey to calculate the cooking time, allowing 20 minutes per 500g (1 lb). A 6kg turkey will take 3.5 to 4 hours to cook.

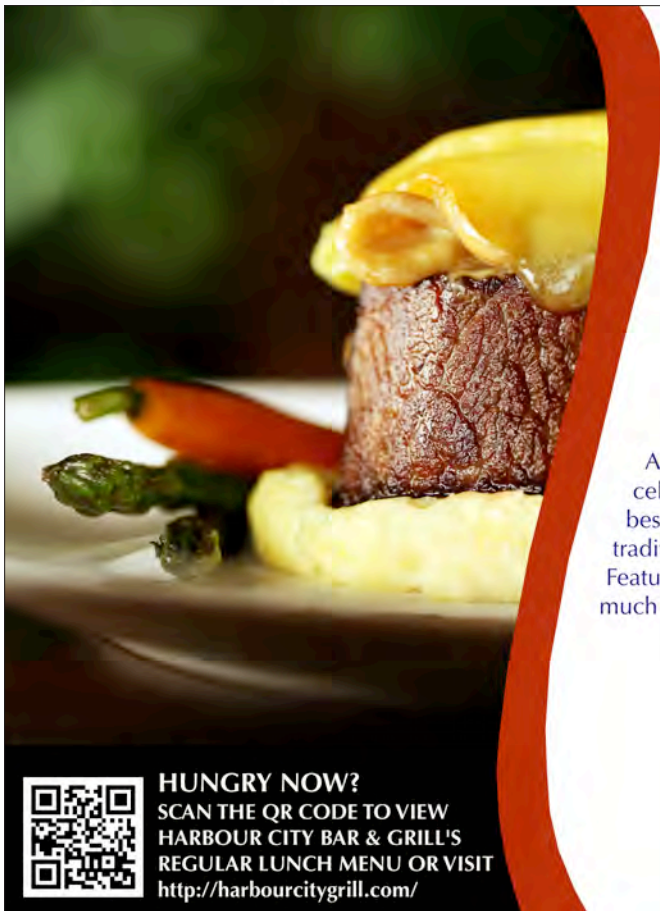
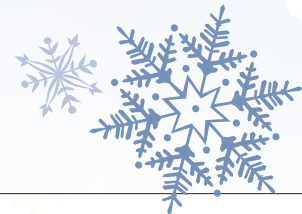
Place the turkey in a roasting pan on a drip rack (or on halved potatoes) to keep the turkey off the bottom of the

pan. Pour the chicken stock around it. Brush the melted butter over the skin of the turkey. Cover with foil and place towards the bottom of the pre-heated oven.

Keep the turkey covered with foil until the last 30-40 minutes of the calculated cooking time, then remove the foil, baste the turkey and return it to the oven until cooked through. A thermometer can be used to check the turkey is cooked, or pierce the thickest part of the flesh on the thigh with a

skewer... if the juices that run out are clear, it's cooked. If the juices are still pink, then the turkey needs further cooking.

Remove the bird from the oven and transfer it to a warmed serving plate. Cover with clean foil and leave it to rest in a warm place for 20-30 minutes before carving.



DELTA

BARRINGTON & HALIFAX

Santa's Lunch Buffet

The Perfect Office-Get-Together

**December 7th through December 22nd
Monday to Friday, 11:30 am to 2:00 pm**

At **THE STONE STREET CAFE** or the **HARBOUR CITY BAR & GRILL**, celebrate the season with your colleagues, friends or family and enjoy the best in festive fare. A wide selection of soups, salads, roast turkey with traditional stuffing and our Chef's Maritime seafood creations awaits you. Featured desserts include Christmas pudding, eggnog cheesecake, and much, much more. Book your reservation today!

\$21.95 per person*

Call our Festive Hotline at (902) 492-6414



*We wish you a Joyous Holiday Season and
a Prosperous, Healthy New Year!*

*Tax and gratuities not included.



HUNGRY NOW?
SCAN THE QR CODE TO VIEW
HARBOUR CITY BAR & GRILL'S
REGULAR LUNCH MENU OR VISIT
<http://harbourcitygrill.com/>

Sage, Cranberry and Apple Stuffing with Chestnuts

Yield: 6 portions

30g (1oz) butter
1 medium onion, peeled and finely chopped
500g (1lb) pork, ground
60g (2oz) fresh white breadcrumbs
1 medium egg
1 apple, peeled, cored and finely chopped
½ cup dried cranberry
2 tbsp chopped fresh sage

Optional
200g (7oz) chestnuts, chopped

Set oven to 375°F. Melt butter in a pan and add the onion and ground pork. Cook it over a medium heat for 5-7 minutes until the onion has softened and the pork has cooked. Remove the pan from the heat and leave to cool. Mix together the pork and onion with breadcrumbs, egg, apple and sage. Stir in the chestnuts (if using), taking care that they don't get completely mashed and retain some texture.

Place mixture into greased baking pan. Cover with foil; cook for 20-30 minutes. Uncover and brown the top.

Christmas Plum Pudding

Yield 20 servings

1 cup whole wheat flour
2½ cups fresh bread crumbs
3 eggs, beaten
1 small carrot, grated
1 apple peeled, cored and shredded
½ cup dark brown sugar
½ cup chopped blanched almonds
2 ounces preserved stem ginger in syrup, chopped
1/8 cup ground almonds
½ cup chopped walnuts
3/8 cup halved candied cherries
1/3 cup raisins
3/8 cup dried currants
3/8 cup golden raisins
4 ounces candied mixed fruit peel, chopped
4 plums, pitted and chopped
1 lemon, juiced and zested
1½ tsp mixed spice
½ tsp baking powder
½ cup ale preferably Stout or Porter

In a large bowl, combine flour, bread crumbs, eggs, carrot, apple, brown sugar, chopped blanched almonds, stem ginger, ground almonds, cherries, raisins, currants, golden raisins, mixed peel, plums, lemon juice and zest, mixed spice, baking powder and ale. If you have used more dry fruit than fresh, add a little extra ale to make the mixture less stiff.



Grease 2 large or 4 small pudding basins. Fill with pudding mixture about 7/8 full. Cover tightly with greased waxed paper, then foil wrapped tightly. Place pudding in a large pot of boiling water that reaches halfway up the sides of the pudding basin.

Steam puddings over medium-low heat in boiling water 10 hours for large puddings, 5 hours for small puddings, topping off water regularly until quite firm and set.

If not serving immediately, let cool completely, then replace covers with fresh waxed paper and foil and store in a cool, dry place, basting from time to time with rum or brandy, for up to 3 months. To serve, reheat by steaming 2 to 3 hours.

Check out The Battered Fish's New Website!



thebatteredfish.ca

Customer Appreciation Day Thursday, December 15th from 10-2 pm

Scotiabank in Scotia Square will be having their Annual Holiday Customer Appreciation Day on Thursday December 15th from 10-2 pm.

There will be live Christmas music and refreshments. And staff will be accepting donations for Bust A Move in support of Breast Health.

Your Chance To Be “An Angel”

For the fourth consecutive year, The Hospice Society is bringing their annual fundraising campaign, “Angels in Memory”, back to Scotia Square from Dec 2-9.

During this time, volunteers will be offering to hang an angel on a Christmas tree in honour of a donor’s loved one, in exchange for a donation to The Hospice Society. The decorated trees will remain in place in Centre Court until New Year’s Day.

This year the Angels in Memory campaign has expanded to include independent sites. All businesses are invited to enter into the giving spirit by installing an Angel Tree poster and inviting customers and clients to post an Angel on the branches. Donation tins will be provided with the Angel Tree poster. Hospice members will come by and pick up the tins, and the funds will be used toward the long-term goal of building residential Hospices in Greater Halifax.

Angel Tree posters are available in two sizes: 2’ x 3’ and 3’ x 4’. They are suitable for pinning on a wall or mounting on poster board. The Angels are self-adhesive. The entire display, including the donation tin, will fit into a small corner of your premises.

Further information about the benefits of hospice care and the Hospice Society of Greater Halifax can be found on the web site www.HospiceHalifax.org.

If your office or store is interested in participating, please contact Liz MacDonald at **422-2901**.



Mark Your Calendar!

Echo Designs Jewellery

In Centre Court on Thursdays and Fridays. December 1-31

Hospice Foundation’s Angel Tree

December 2-10

Book Sale in Support of Boy’s & Girl’s Club

December 7

Armdale Fairview Rockingham Lions Club Bake Sale

December 8

Kidney Foundation fundraising

December 9, 15, & 16

UNICEF fundraising

December 12-14

Dartmouth Cheer Fundraiser

December 12-13

Empire Theatres Gift Card Kiosk next to Coles

December 14-23

Jill’s Chocolates

December 19-23

**Happy Holidays
from the staff
at Halifax
Developments!**



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DEVELOPMENTS**

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of the World Wide Web!**

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