

THE  
FO

# NIAGARA

VOL. 1 | ISSUE 1

WORK FROM HOME:  
TIPS FOR CREATING  
**THE RIGHT  
ENVIRONMENT**

A SPOTLIGHT ON  
**NIAGARA'S NEW  
COMMUNITIES**

SOCIALLY DISTANCED  
**CELEBRATIONS**







THE  
MAGAZINE

# NIAGARA

VOL. 1 | ISSUE 1



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### PINEWOOD NIAGARA BUILDERS

Value, Quality  
& Service since 1975

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# NIAGARA WINE

# COUNTRY

## A ONE-WAY TRIP

Getting out of Toronto has been a growing theme for 416 area code homeowners over the past several months. As many city dwellers are looking to press-restart they are flocking to Niagara. “With more than three quarters of people working from home still, this trend of “Going West” is expected to continue says, Michael Colaneri of Pinewood Niagara Builders. In fact, it may become the new normal for years to come as more and more business’s are operating with new work from home models. As a result, we have seen an increase in demand for larger living spaces that single-family homes can offer, causing a shift in demand away from condominium living.”



# ARBOUR VALE

Nestled in an exclusive enclave of stunning single detached custom homes, bungalow-lofts and 2 storey towns, close to Niagara in the heart of St. Catharines.

Despite the endless reports on how to dress with french flair, we're more interested in the effortlessly chic way that the French design and live in their homes. They've got it down to a science: one part hair-blowing-in-the-breeze casual, one part monarchy-style elegance. The custom homes at Arbour Vale showcase the latest design trends with elegantly appointed kitchens with large islands for entertaining and enjoying a glass of wine or two. The soaring 10' ceilings, custom moulding details, oversized windows, and intimate private terraces make this an ideal location for your next home. The model home is fully decked out and is available for sale.





Striking  
a perfect  
balance of  
bold European  
design  
and the  
warmth of  
home



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Arbour Vale Common  
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Custom Homes with luxury finishes, master craftsmanship and elegant French exterior highlights. Walk through the stately entrance and enjoy the captivating architectural features.





# CUSTOM HOMES SUIT YOUR STYLE

**FONTAINE**  
2,676 SQFT  
3 BED  
2.5 BATH

**PROVENCE**  
2,520 SQFT  
2 BED  
2.5 BATH



FONTAINE - MAIN LEVEL



FONTAINE - UPPER LEVEL



PROVENCE - MAIN LEVEL



PROVENCE - UPPER LEVEL



[CLICK HERE TO VIEW MORE FLOORPLANS](#)



# WORK FROM HOME TIPS FOR CREATING THE RIGHT

# ENVIRONMENT

We sat down with our talented designer Tara Colaneri to discuss the new trend in home offices. "In the past home offices were set up in spare bedrooms almost as an afterthought, explains Tara Colaneri of Pinewood Niagara Builders. Today, with more people working for home, and children needing space to do classwork on line, we are seeing families wanting two or three spaces to accommodate quiet areas for everyone to concentrate," Tara explains.





# WORK FROM HOME

## 1. WORK HEIGHT

The industry standard is 29 inches based on writing on paper. This does not take into consideration your monitor height and you will need to adjust accordingly.

## 2. MONITOR HEIGHT

Get a large monitor (maybe two) for your home office — just as you would at the corporate office. I’ve had good luck with 25- to 27-inch monitors, but do recommend you check your computer’s video specs first.

## 3. THE RIGHT CHAIR

There are a lot of bad chairs out there that can injure you over prolonged computer use. Dining chairs and deck chairs, for example, rarely are at the right height, and they don’t always encourage the needed upright posture. Be sure to get one with adjustable height.

## 4. LIGHTING

Lighting is often an area people don’t think about. Ideally, you have sufficient indirect light to illuminate your workspace, so you can easily read papers and see physical objects. Overhead lighting is usually best. Don’t place a lamp right next to a monitor, where you end up with competing light sources and possible glare.

## 5. DOCKING STATION

A docking station is great to have if you use a laptop, so you can plug the computer into the dock and leave all the other connections alone. You can then easily remove the laptop when you are working elsewhere such as for business travel or an in-office visit.



# RESIDENT DESIGN DIVA

## TARA COLANERI

Pinewood Niagara Builder’s very own Tara Colaneri is here to help solve your design dilemmas in your new home and spark your imagination. In this issue, Tara offers advice on how to arrange your home office. Each month, check out her latest blog on [pinewoodhomes.ca](https://pinewoodhomes.ca) about overcoming design challenges, learn more about the latest trends, and secrets on how to decorate your new home like a pro.



Get festive...  
from a distance

# LET THERE BE LIGHTS!

THE 38TH ANNUAL WINTER FESTIVAL OF LIGHTS is on now in Niagara Falls! This bright, cheery (and free) festival features over three million lights and dazzling 3D displays along Dufferin Islands, the Niagara Parkway and across Niagara Falls.

With displays located outdoors in open spaces, what better way to light up the end of the year than by enjoying an experience with options for physical distancing, surrounding yourself and your loved ones with inspiring, bright displays of happiness, hope and cheer. Experience the spectacular light displays safely by walking along the wide-open park pathways while maintaining physical distance, or by driving along the route with your family.

Just a short drive from Niagara Falls to Stevensville, **GLOW GARDENS** is transforming the outdoor park space of Safari Niagara into a 3-kilometer, twinkling Christmas landscape with over a million lights. It's a drive-through, touchless light journey, creating a wonderful, warm and safe experience for the young... and the young-at-heart.

## WINTER FESTIVAL OF LIGHTS

Now until January 10, 2021

Queen Victoria Park  
6075 Niagara Parkway,  
Niagara Falls

[wfol.com](http://wfol.com)

## GLOW DRIVE-THROUGH LIGHT FESTIVAL

Now until Jan 2, 2021

Safari Niagara  
2821 Stevensville Rd,  
Stevensville

[glowgardens.com](http://glowgardens.com)





# INSTAGRAM WORTHY SPOTS

Journey behind the falls, take a leisurely stroll down Niagara-on-the-Lake, stop in front of the Prince of Wales Hotel, take it to the edge of The Table Rock Complex overlooking the Horseshoe Falls. Visit the Niagara Essential Oils & Blends (NEOB) Lavender Farm. Gram it up with a stop to one of the many breathtaking vineyards such as Trius Winery. Stop by Graffiti Alley in downtown

St. Catharines, and don't forget Queenston Heights and The Niagara Glen with hiking trails that bring to areas where you will get to see the Niagara River from an entirely new and different point of view.

Want to get a good picture for the 'gram this weekend, this is your chance to stop scrolling and start taking photos of your favourite spots around Niagara!





COMING SOON

# MULTI-GEN HOMES

Multi-Gen homes are an exciting new concept in homeownership coming soon to Niagara for families that want to stay close and connected, yet have their independence and privacy. This revolutionary new concept is a first in Niagara and promises flexibility, affordability, and options for first time buyers, grandparents and large families in the Flex-Gen or Multi-Gen floor plans. The homes offer a choice of two or three homes in one, each with their own private entrance and flexible space for everyone to enjoy.

TWO FAMILIES

## Flex-Gen

Our FlexGen two-level is perfect for smaller families living with senior parents or young professionals working towards independence with the support of their families and for those requiring in-home, long term care providers.

THREE FAMILIES

## Multi-Gen

Ideal for multigenerational and extended families with members planning retirement and wanting to stay close to their children and grandchildren and for large families with their own children entering college or university.

Look for an in-depth look into how Multi-Gen homes are designed in an upcoming issue of Hello Niagara.





# HOLIDAY GIFT GIVING

## TOP 5 SPOTS TO SHOP FOR THE HOLIDAYS

**It's time to start making your list and checking it twice.** Finding the perfect gift this holiday season is possible. We have curated a list of our favourites places to shop in Niagara to help make your gift giving easy.

Although this may not be the year to say 'tis the season' whatever you might think, it is more important than ever to support local businesses whose livelihood depends on the holiday season. This list can help you find gifts for all your friends, family and front-line workers. We hope the gifts bring smiles to the people around you. Happy Shopping and Happy Holidays!

Read the rest of our blog by visiting [pinewoodhomes.ca](https://pinewoodhomes.ca)

**MAPLE LEAF FUDGE**  
114 Queen St.  
Niagara-on-the-Lake

**OLD TIME  
CANDY SHOPPE**  
43 Queen St.  
Niagara-on-the-Lake

**JUST CHRISTMAS**  
34 Queen St.  
Niagara-on-the-Lake

**THE COLLECTION  
OUTLET MALL**  
300 Taylor Rd.  
Niagara-on-the-Lake

**KURTZ CULINARY  
CREATIONS**  
40 Queen St.  
Niagara-on-the-Lake





## NIAGARA AREA'S CHEF FAVOURITE

# APPLE STRUDEL

### RECIPE

**KAISERHAUS**  
Colleen Kaiser, Chef  
38 Lakeport Road  
St. Catharines, ON  
[kaiserhaus.ca](http://kaiserhaus.ca)

#### DIRECTIONS

In large bowl, combine first 6 ingredients, set aside. Preheat oven to 375°F.

Brush layer of phyllo with melted butter and repeat with remaining sheets, keeping unbuttered sheets covered so as not to dry out.

Place apple mixture in centre of finished phyllo horizontally down the middle, leaving 2-3 inches on each end.

Fold each end over, then each length side to overlap. Brush with egg wash to seal all ends.

Place parchment, same length as strudel, right up against the length of the pastry and flip the strudel over onto paper.

Position to middle of parchment, brush entire top with egg, sprinkle with raw sugar and bake in 375°F for 30-40 minutes until golden brown.

Serve warm with fresh, sweetened whipping cream and a sprig of mint.

#### INGREDIENTS:

**8** Granny Smith apples peeled, cored and sliced thin

**16 sheets** phyllo pastry

**1 1/2 tbsp** cinnamon

**1/2 cup** melted unsalted butter

**2 cups** white sugar

**1 tsp** salt

**2 cups** fine bread crumbs

**1/3 cup** melted sugar for brushing

**1** egg mixed

**3 tbsp** course raw sugar for topping



# 2020 TOP DRINKS

## TO MAKE YOUR HOLIDAY BRIGHT

### MULLED WINE

A big pot of it makes any party or cozy evening at home just a bit merrier.



### EGGNOG

A big pot of it makes any party Savor it right after your make it, or in a few months, when its peak creamy complexity has been achieved.



### CHAI TEA

Perfectly sweet and spicy, every busy, bustling December day should end on this note.



### GRAPEFRUIT CARDAMOM GIN FIZZ

Tart, bubbly and botanical, it's fast becoming one of our favorite festive holiday drinks.



### CHRISTMAS PUNCH

Bursting with flavor thanks to bright, wintery pomegranates, oranges and cranberries. Make an alcohol-free version for the kids table, and add some sparkling wine to a second batch for the grown ups.



### HOT CHOCOLATE

Drink it now—thank us later. Adult hot chocolate will quickly become one of your favorite Christmas alcoholic drinks ever!



Look on the following pages for these delicious recipes...



# MULLED WINE

INGREDIENTS:

- 1 bottle red wine
- 2 oranges
- 3 cinnamon sticks
- 5 star anise
- 10 whole cloves
- 3/4 cup brown sugar



DIRECTIONS:

- Place all ingredients except the oranges into a medium sized pot.
- Using a sharp knife or peeler, peel half of one orange. Avoid peeling as much pith (white part) as possible, as it has a bitter taste.
- Juice the oranges and add to the pot along with the orange peel.
- Over medium heat, warm the mixture until just steaming. Reduce the heat to a low simmer. Heat for 30 minutes to let the spices infuse.
- Strain the wine and serve into heat-proof cups.

# EGGNOG



INGREDIENTS:

- 4 large eggs, separated
- 1/3 cup sugar + 1 tbsp
- 1 pint whole milk
- 1 cup heavy cream
- 1 1/4 oz bourbon

DIRECTIONS:

- In the bowl of a stand mixer, beat together the egg yolks and 1/3 cup sugar until the yolks lighten in color and the sugar is completely dissolved. Add the milk, cream, bourbon, rum, and nutmeg and stir to combine. Move mixture to a medium mixing bowl and set aside.
- Place the egg whites in the bowl of the stand mixer and beat to soft peaks. With the mixer still running, gradually add the remaining 1 tablespoon of sugar and beat until stiff peaks form. Gently fold the egg whites into the mixture. Chill and serve.

# CHAI TEA



INGREDIENTS:

- 6 cups water
- 12 black tea bags
- 1 cinnamon stick
- 1 thumb sized piece of fresh ginger, thinly sliced
- 1 tbsp orange zest
- 20 whole black peppercorns
- 1 tbsp freshly ground nutmeg
- 1 cup brown sugar, adjust to taste
- 1 vanilla bean (or 2 tbsp vanilla extract)

DIRECTIONS:

- Bring water to a boil.
- Add tea bags, spices and vanilla bean (if using extract, hold off until the end to add it). Remove from heat and let steep 15-20 minutes, longer, depending on how strong you want it.
- Strain and add the brown sugar and vanilla extract if using. Stir to combine.
- Mix cup concentrate with cup any type of milk. Heat on stovetop or microwave. Keep refrigerated. Enjoy for up to 2 weeks.

# CHRISTMAS PUNCH

INGREDIENTS:

- 8 oz pomegranate seeds
- 2 oranges
- 1 cup orange juice, fresh squeezed
- 16 oz pomegranate juice
- 16 oz 100% cranberry juice
- 2 tsp vanilla extract
- 20 oz 7Up

DIRECTIONS:

- Slice oranges into thin slices and cut the slices in half.
- Combine orange slices, pomegranate seeds, pomegranate juice, orange juice, cranberry juice, and vanilla together in a punch bowl or pitcher. Mix and refrigerate for 2-3 hours.
- Before serving, add soda and gently stir just enough to mix.







**GRAPEFRUIT  
CARDAMOM  
GIN FIZZ**

**INGREDIENTS:**

- 2 oz** rosemary syrup
- 3 oz** cardamom infused gin
- 1/2 cup** grapefruit juice
- splash** of Prosecco, chilled
- rosemary sprigs
- grapefruit peel, for garnish

**DIRECTIONS:**

1. In a small jar with an airtight lid add gin and cardamom pods. Seal and store for 24 hours.
2. To make the rosemary simple syrup, bring sugar, water and 2 rosemary sprigs to a simmer in a small saucepan until sugar is dissolved. Remove from heat and allow to cool completely. Remove the rosemary and use right away, or store in an airtight container in the refrigerator for up to a week.
3. To make the cocktail pour rosemary syrup, infused gin and grapefruit juice over ice in a cocktail mixer and shake to combine.
4. Using a strainer, divide the mixture in two glasses filled with fresh ice.
5. Top with Prosecco and garnish with a sprig of rosemary and a grapefruit peel. Cheers!

**HOT CHOCOLATE**

**INGREDIENTS:**

- 4 cups** whole milk
- 2 tbsp** sugar
- 1 tsp** vanilla
- 6 oz** dark chocolate
- 1 tsp** sea salt
- 4 oz** bourbon
- 2 oz** Frangelico
- 2 oz** Irish cream
- marshmallows

**DIRECTIONS:**

1. In a small sauce pan heat milk, sugar, salt and vanilla over medium-low heat until sugar and salt are completely dissolved. Make sure the milk does not come to a boil. Add the chocolate in pieces, whisking until completely incorporated. Remove from heat.
2. Once removed from heat, stir in bourbon, Frangelico and Irish cream. Serve immediately with marshmallows.







**PINEWOOD NIAGARA BUILDERS** combines the talents of two Colaneri siblings, who have lived in Niagara for over a decade. They have joined together and built a dynamic team. Feeling united by the importance and love of family, they saw that two different compatible skill sets could come together beautifully to produce remarkable homes in the Niagara region.

With extensive multi-generational experience, learned from a family who designed and built homes for everyday living for more than 45 years, it only made sense that Michael Jr. and Tara Colaneri continued the family tradition.

It takes a strong group of people to build a community, we are fortunate enough to work with a team that can build beautiful homes and share our beliefs for quality and innovation in designs.

Celebrating 45 years of memories. Every Pinewood home is built for making memories. Our homes are designed to help you celebrate all the wonderful and whimsical moments life has to offer.

Kitchens are more than just a kitchen. They are designed for celebrating birthdays, making your Grandma's favourite recipes, dancing, and singing while enjoying a glass of wine, and celebrating Ella's first birthday.

Bathrooms are designed for sinking into a hot bath to melt away the stress to contemplate the implications of your new promotion.

You see, celebrations don't have to make sense to everyone else, as long as it's something meaningful to YOU. And celebrations don't always have to be huge and elaborate. It can be brunch on a Saturday or breakfast in bed on a Wednesday.

It doesn't matter how large or small, the point is to find moments in your life when you can celebrate.

For our 45 years of building homes in Niagara we are celebrating YOU! Thank you for your on-going support. We look forward to 45 years more with you in mind.

Michael and Tara



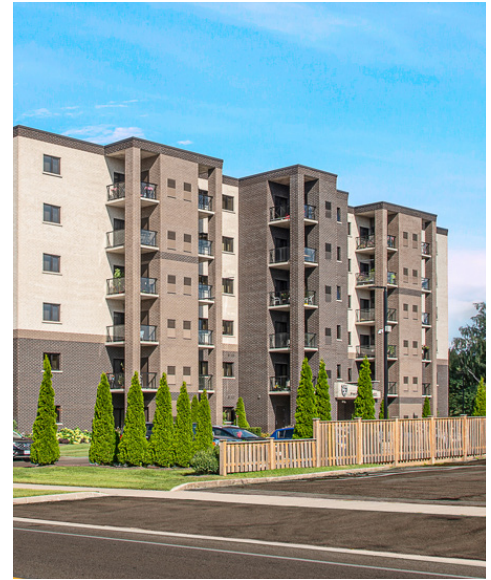


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EVERYTHING  
NIAGARA  
HAS TO  
OFFER



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FOR UPCOMING  
COMMUNITIES  
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45 Years Building Niagara

[PINWOODHOMES.CA](http://PINWOODHOMES.CA)