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ST. VLADIMIR INSTITUTE
ІНСТИТУТ СВ. ВОЛОДИМИРА

ExpresSVI

Your latest news from 620 Spadina

April 20, 2021 - Issue #13

President's note:

We are turning the corner ... The days are longer, the vaccines are rolling out, the HUGS are that much closer ...

With virtual meetings firmly established, our recently-elected board and our administration have been hard at work, tackling our strategic goals: residency, investment portfolio, by-laws update, redevelopment, cultural programming, and facility maintenance. Together with our in-house organizations, we are encouraged to engage in our mutual "mission and vision" proposals that will enhance SVI's profile.

Coming together is a Beginning ... Keeping together is Progress ... Working together is Success. I believe this. I hope you do, too!

Stay safe, and THANK YOU for your ongoing support.

Alla Shklar
President of St. Vladimir Institute



Thank you to St. Volodymyr Foundation

In the December 22, 2020 issue of *ExpresSVI*, we published a list of our donors from September 1, 2019 to August 31, 2020. A clerical error omitted the name of one of our long-standing sponsors, St. Volodymyr Foundation. We apologize for

Подяка Фундації св. Володимира

У номері *ExpresSVI* за 22 грудня 2020 року, ми опублікували список донорів за термін від 1 вересня 2019 р. по 31 серпня 2020 р. На жаль, через канцелярську помилку ми не вказали нашого багаторічного донора Фундацію

that oversight.

We are happy to share that St. Volodymyr Foundation's 2020 donation in the amount of **\$1,000** will allow us to present a serialized, online, full-cast reading of Lesya Ukrainka's beloved three-act fairy drama "Lisova Pisia," perfect for seniors and young listeners alike.

Details will follow soon.

св. Володимира. Ми шкодуємо за допущену помилку.

Ми радо повідомляємо, що фінансова пожертва Фундації, зроблена у 2020 році у розмірі **\$1,000**, допоможе нам організувати серію онлайн-читань драматичної поеми в трьох частинах "Лісова пісня" Лесі Українки.

Слідкуйте за деталями.



The fresh new banner on the front of our building announces that we're ready to take on the fall academic semester in September.

The pandemic resulted in a much smaller cohort of students living in our residence this past year. This situation was financially draining, but it enabled us to house and feed our residents in a manner that kept them, our staff, and our tenants safe and healthy. For that we give thanks.

Signs point toward a 2021 fall semester of hybrid learning: in-person and online. We'll be ready to welcome additional students into our residence rooms, but not a full house of 46. Safety will remain our main focus, even as vaccines become widely available in the next few months.

We invite you to consider St. Vladimir Institute as your home-away-from-home, either for the summer months or the fall semester. For details and photos, including 360-degree visuals of our rooms, visit www.stvladimir.ca/residence-life. Our administrator, Andriy, is also happy to answer your questions at svi@stvladimir.ca or 416-923-3318.

**The SVI semi-annual meeting is scheduled for
Sunday, June 13 at 2 p.m. via Zoom
Renew your membership or apply for membership at**

Staffing change at SVI

Sonia Holiad, executive director of St. Vladimir Institute, has indicated her intention to step down full time from the position effective May 14. She will continue to work for the Institute on a part-time basis through the month of June.

Since joining our staff in 2019, Sonia demonstrated organizational leadership and performed a key role in the professionalization of SVI's administrative operations. Under her guidance, SVI drafted its first employee handbook, negotiated staff contracts, launched the *ExpresSVI* online newsletter, maintained strong relations with our tenant partners, and organized, with staff, board members, and other volunteers, our 2020 and 2021 Malankas. Her skilful handling of health and safety protocols helped ensure that 620 Spadina was not impacted physically by the pandemic.

"I am saddened to report that we received a letter of resignation from our executive director," wrote SVI chair and president Alla Shklar in a memo to SVI's board of directors. "I applaud Sonia for her heroic efforts of steering SVI afloat during these turbulent times. I wish her good fortune and a much deserved rest."

On behalf of the Institute's community of members, volunteers, friends, and supporters, we extend to Sonia our congratulations for a job very well done, and best wishes on her future endeavours.

Who's in the house at 620 Spadina?

In addition to housing a student residence, the Institute is proud to share its address with a host of other community organizations. Check out their good work by linking to their websites.

[Canada-Ukraine Foundation](#)

[Canadian Foundation for Ukrainian Studies](#)

[Canadian Friends of Ukraine](#)

[Chair of Ukrainian Studies Foundation](#)

[Holodomor National Awareness Tour](#)

[Holodomor Research and Education Consortium](#)

[St. Vladimir Toastmasters Club](#)

[SUS Foundation of Canada](#)

[Toronto Ukrainian Genealogy Group](#)

[Ukrainian Art Song Project / Canadian Ukrainian Opera Association](#)

[Ukrainian Canadian Research and Documentation Centre](#)

[Ukrainian Museum of Canada, Ontario Branch](#)

[Ukrainian Students Club \(University of Toronto\)](#)



Do you happen to have ... ?

Our **commercial-grade meat slicer** has come to the end of its days. It's an important tool in our residence kitchen. If you happen to have one to donate or sell, we would be grateful to hear from you. Please contact executivedirector@stvladimir.ca or 416-923-3318 x101.

From the SVI residence dining room

Meals in our dining room are nutritious, delicious, and diverse. One day it's Thai, the next day it's Mexican, Ukrainian, East Indian, Greek, Hungarian, South American, or Italian. And some days, it's comfort food all the way, with a decadent pasta dish to fuel us for hours.



Chef Marc's fettuccini with smoked salmon and fennel

Ingredients: 454 grams fettuccini pasta; 8 ounces smoked salmon; 1/2 bulb fennel; 1/2 small onion; 1 pint teardrop tomatoes; 4 ounces cream cheese; 2 1/2 cups whipping cream; 4 tablespoons olive oil; zest and juice from 1 lemon; 2 tablespoons salt; fresh dill.

Method: In a large pot, bring 8 litres of water to a simmer. Finely chop fennel and onion, and sauté in large pan with olive oil, 5 minutes until soft. Cut the tomatoes in half, add to the pan, cook 1 minute. Add the cream cheese and whipping cream to the tomatoes and let stand until pasta is almost cooked. Cut the smoked salmon into thin strips. Zest the lemon and squeeze the juice into a small bowl. Bring the pot of water to full boil, add salt and pasta. Stir constantly, until cooked, about 12 minutes. Bring tomato and cream in pan to a light boil and whisk cream cheese until incorporated. Add smoked salmon, lemon zest and lemon juice. Drain pasta and add to the large pan with the sauce. Toss and put pasta into 4 bowls. Garnish with fresh dill and a sprinkle of salt. Serves 4.

Chef Marc's warm spinach salad

Ingredients: 454 gram bag cello spinach; 2 Portobello mushrooms; 2 red peppers; 4 ounces grated Asiago cheese; 1/2 cup olive oil plus additional; 1/3 cup balsamic vinegar; 2 tablespoons honey; pinch of salt.

Method: Toss the mushrooms and red peppers separately in 2 tablespoons olive oil. Roast 15 minutes in a 400 degree oven. Let cool. Remove stems from spinach, wash, and spin dry. Make a balsamic dressing by combining 1/2 cup of olive oil with the balsamic vinegar. Add honey and salt. Slice the mushrooms and peppers into long strips. Warm the dressing in a small pan until just hot. Put spinach in a large bowl. Pour a bit of

dressing over spinach and toss. Place spinach on 4 plates. Drizzle a little dressing on the peppers and mushrooms and place them around the spinach. Top with grated cheese. Serves 4.



Thank You



Інститут Св. Володимира щиро дякує своїм жертводавцям. Ваша фінансова підтримка та допомога дає можливість

Інституту далі продовжувати розвиток і знання про українську культурну, духовну та інтелектуальну спадщину.

St. Vladimir Institute is deeply grateful to each and every donor and sponsor of our organization. With your support, we can continue our commitment to fostering knowledge and appreciation of the Ukrainian spiritual, cultural, and intellectual heritage.

Please consider supporting SVI

1) An **e-transfer** (electronic transfer) of funds directly from your financial institution to ours is the quickest and easiest way to donate, and no administrative fee is lost from your donation. Please enter our general email address svi@stvladimir.ca when requested, and be sure to leave your full mailing address and email address in the "comment/note" box so we can send you a tax receipt and our sincere thanks.

2) A **cheque** is always welcome, payable to "St. Vladimir Institute." Please indicate it's for our fund-raising campaign and be sure your complete mailing address is included, along with your email address.

3) Make a secure donation by **credit card**. Simply call us at 416-923-3318 x.101 to give your details over the telephone. Your donation will be processed and the credit card details you provided will be destroyed immediately.

4) Donate on our website via **CanadaHelps** by clicking [here](#).

Thank you.

Visit our website @ www.stvladimir.ca

You received this newsletter because you have had contact with SVI in the past. If you don't wish to receive further communications, please forward this email to executivedirector@stvladimir.ca with the word "Unsubscribe" in the subject line.

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