Please Contact Us We are located in the community room at

Kortright Hills Public School 23 Ptarmigan Drive Guelph, ON NIC 1B5

519.993.5264 <u>kortrighthillsng@gmail.com</u> www.khng.ca Our Boundaries

North – Downey and Niska Rd from Hanlon to Waterfowl

Park - North to Stone Road **East** – Hanlon Expressway;

South West - City Limits to Downey Rd;

South East – Teal Dr. from Downey to Hanlon.

West – City Limits;



"creating a village in the city"

October 2019 issue

Visit us on the Web: www.khng.ca

KHNG NEXT EVENTS, MARK YOUR CALENDARS!!



For more information email kortrighthillsng@gmail.com or call 519.993.5462 or visit www.khng.ca



Fall Into Bird Feeding

Blue av



Wild Birds Unlimited 951 Gordon St (@ Kortright) for Shop Online FREE Store Pickup Online FREE Store Pickup mywbu.com/guelph guelph.wbu.com 519-821-2473

*more details online



"creating a village in the city"

Welcome!

Thank You!

Stay Thermod

Informed:

If you are new to the Neighbourhood, we extend a warm welcome to you and your family! Please consider joining us for our regular monthly meetings to help plan social & recreational events.

A special 'thanks' goes to all of our volunteers and community partners, 26th Guelph Scouting Group, Kortright Hills Public School and the GNSC. Your support for our neighbourhood is greatly appreciated!

To get email updates of our neighbourhood events delivered to your inbox, please send your request to

kortrighthillsng@gmail.com. Visit our website, facebook group or page telling you of upcoming events, programs and workshops.

Fall Programs!



REGISTER TO ATTEND A SCOUTS CANADA PROGRAM

Programs are STEM based

To join contact Nikki by email: <u>26thguelph@w.scouter.ca</u>

WE WELCOME YOUR PARTICIPATION & NEED YOUR HELP

Can you help us continue to deliver social and recreational programs for our community? In the coming months we are seeking your assistance with:

- * Planning of upcoming events (Youth Nights, Booonanza & other events in 2019/2020 etc.)
- * Becoming a leader with 26th Scout Group
- * Volunteering with KHNG

If these or similar opportunities are of interest to you, contact us today at **kortrighthillsng@gmail.com** Your help is needed – call or e-mail us today!!



Action Read Early Literacy Program:

Join us for **FREE** literacy and numeracy programs! Enjoy story-time, number and language games, songs, rhymes, word play, puzzles, crafts and nutritious snacks. Gain ideas, tips and resources for early literacy activities at home. Caring and nurturing staff, qualified in Early Childhood Education.

Programs operate on a 'first come, first serve' basis in locations throughout Guelph. They are open to parents or caregivers with children aged newborn to 6 years. Register at the program site.

For more information, or to check if a site is full, please call 519-836-2759. KHNG site is Thursdays - 9:00 am to 11:00 am.

WE WELCOME YOUR PARTICIPATION & NEED YOUR HELP

Mark your calendars to attend KHNG upcoming Events:

Garden Fresh Box Pick Up Dates:

October 16, 2019 November 20, 2019 December 18, 2019 Website: www.gardenfreshbox.ca Online Store: www.gardenfreshbox.ca/store

KHNG & Life Gears Academy PD Day Camps November 1st - "STEM Team" November 29th - "Building & Design"

Registration link: https://docs.google.com/forms/d/ e/IFAIpQLSdsRUBIBF9iHIn3b1ywUg0DDMGOx5YH7Ffg29ngoF60sU2F4 A/viewform PD Day Camp Information Page:

https://www.lifegears.org/camps/20192020-pd-day

KHNG Event

Booonanza - Saturday October 26, 2019 Youth Night "Tea Pot Derby" - Friday October 18, 2019 26th Scout Group Craft Bazaar - Saturday November 16, 2019 Youth Night "Chalk Couture Workshop" - Friday November 29, 2019 (in the community room - registration is required to attend this youth night - register here: https://forms.gle/XKQad5peDJDTinFx6)

Visit KHNG website for up to date events: www.khng.ca and consider getting involved with YOUR Neighbourhood Group Join us the 3rd Thursday of each month at 7:00 pm in the Community Room!



KHNG is your local host site order your Garden Fresh Box Today!! email: kortrighthillsng@gmail.com Page 4 of 10

• • • • • • • • • • • • • •







"creating a village in the city"

Want to Advertise in KHNG Quarterly Newsletter:

KHNG sends an electronic newsletter out four times a year, next issue January 2020. If you wish to advertise your business, a small sponsorship fee will apply. Share your favourite recipe with your neighbors, write an article of interest or if you are a student looking to offer your services (i.e. babysitting, shoveling snow, cutting/raking the lawn) and wish to put your information in our newsletter E-mail kortrighthillsng@gmail.com. This is a great way for Kortright Hills Neighbourhood to come together by sharing thoughts, talents and services available, neighbors helping neighbours.

Kortright Hills Classifieds!!

Kortright Hills Neighbourhood Opportunities

KHNG Community Room

Are you looking for a place to hold a community meeting, start a club, provide a workshop or have an idea for adult or children programs? Would you like to share your time/ ideas with the neighbourhood. Call or email KHNG to find our more information or book the community room.

KHNG Electronic Mailing List

Join KHNG mailing list to receive newsletters/posters of recreational and social events within your neighbourhood. Tell your friends and neighbours, call or email Leone to add your email to our electronic list.

KHNG & Life Gear Camp Supplies Needed!

Wish List of Supplies Needed For Camps!

Donations of toilet paper rolls cardboard (cereal boxes), skewers, Popsicle sticks, paper straws, newspapers, paper towel rolls (cardboard) and water bottles are needed for clubs, PD Day Camps and Summer Camps.

If you are able to donate any of the above items, we ask that you collect them and drop them off at the community room. Any help is appreciated!

Any donations can be dropped off at the KHNG Community room of Kortright Hills Public School Monday to Friday between 3:30 and 5:30 pm.



Kortright Hills Neighbourhood Clubs

KHNG Clubs After School Monday to Friday Oct 28 to Dec 20, 2019 Ages 6 to 12 years - 3:30 to 5:30 pm

Monday - Miss Nancy's Art Club Oct 28 to Dec 16/2019 - 8 weeks - \$136 3:30 to 5:30 pm in the Community Room



Miss Nancy is excited to return to KHNG for her 4th session to inspire creativity in your kids. With over 5 years experience teaching various types of art, she is looking forward to introducing fun lessons that encourage your children to use their own creativity, while experimenting with different mediums such as water colours, acrylics, chalk pastels, collage, clay, and much more. She will explore abstract art, illustration, cartoons, and encourage your kids to just simply enjoy the process and have fun! To view some of Miss Nancy's work visit her Facebook https://www.facebook.com/Canvashousearts/ or Instagram: https://www.instagram.com/nancythepainter/

Tuesday - Life Gears Academy Club Oct 29 to Dec 17/2019 - 8 weeks - \$136

3:30 to 5:30 pm in the Community Room Join Life Gears Academy for hands on projects and crafts that explore Science



what we can do to make a difference. For more information of what Life Gears has to offer visit their website: <u>https://sites.google.com/lifegears.org/lifegearsacademy</u>

Wednesday - Food & Life Skills Club Oct 30 to Dec 18/2019 - 8 weeks - \$136

3:30 to 5:30 pm in the Community Room We will be learning how to read flyers, to create a budget, follow recipes and prepare foods that can be prepared without an oven or stove. What a neat way for your children to practise their reading, math, and life skills.

and Engineering with a focus on nature and the environment. A majority of this program will be held outside learning about the environment around us and

Thursday - Level Up - Escape Room Club Oct 31 to Dec 19/2019 - 8 weeks - \$136

3:30 to 5:30 pm in the Community Room We will learn all about puzzles and riddles. How to create and design Escape Rooms. Best of all how to run them for maximum fun.

Friday - Mix It Up Club with Life Gears Academy Nov 1 to Dec 20/2019 - 6 weeks - \$102 (NO Club Fri Nov 1 & Nov 29) 3:30 to 5:30 pm in the Community Room

(NO CIUD FITNOV 1 & NOV 29) 3:30 to 5:30 pm in the Community Room Join us Friday's for a variety of activities from boardgames, puzzles, mazes, arts, science and crafts while making friends and learning!



Page 6 of 10

To Register contact kortrighthillsng@gmail.com Limited Spaces Available!

Register Today!

Contact KHNG: Web: www.khng.ca Email: kortrighthillsng@gmail.com phone: 519-993-5264







"creating a village in the city"

Want to Advertise in KHNG Quarterly Newsletter:

KHNG sends an electronic newsletter out four times a year, next issue January 2020. If you wish to advertise your business, a small sponsorship fee will apply. Share your favourite recipe with your neighbours, write an article of interest or if you are a student looking to offer your services (i.e.: babysitting, shoveling snow, cutting/raking the lawn) and wish to put your information in our newsletter E-mail kortrighthillsng@gmail.com. This is a great way for Kortright Hills Neighbourhood to come together by sharing thoughts, talents and services available, neighbours helping neighbours.

Kortright Hills Classifieds Continued!!

Community Room Available!!

Do you have an idea for an:

Event Program Social Workshop

that may interest others in the Kortright Hills Neighbourhood?

Ask KHNG about using the community room!

Call Leone 519.993.5264 or e-mail: kortrighthillsng@gmail.com

Contact KHNG: www.khng.ca * kortrighthillsng@gmail.com * 519-993-5264

26th Guelph Scouting Group

Join The Adventure of 26th Guelph Scouting Group

Interested in joining BEAVERS, CUBS, SCOUTS, VENTURERS...

Register now to attend the 26th Guelph Scouting Group meets at the Kortright Hills Public School gym.

Beavers	ages 5-7	meet Mon 6:30-7:30
Cubs	ages 8-10	meet Wed. 7:00-8:30
Scouts	ages 11-14	meet Tues 7:00-8:45
Venturers	ages 14-17	meet Tues 7:00-9:00

For more details contact by email: 26thguelph@w.scouter.ca





Attention:

We are looking for volunteers to help run our scouting programs: Beaver Scout, Cub Scout, Scouts, Venturer Scout

If interested please contact Nikki Group Commissioner 26th Scout Group 26thguelph@w.scouter.ca Page 7 of 10 Want to Advertise in KHNG Newsletter

KHNG Newsletters January, April, July and October 2020

Sponsorship Suggested Rate Scale:

Full page ad, graphics, logo and border\$100.00 for Newsletter\$50.00 for WebsiteHalf page ad, graphics, logo and border\$50.00 for Newsletter\$25.00 for WebsiteQuarter page ad, graphics, logo and border\$25.00 for Newsletter\$15 for WebsiteBusiness card size, graphic, logo and border\$15.00 for Newsletter\$10.00 for WebsiteSmall word ad, max 15 words, No graphics, FREENewsletter advertising helps fund KHNG eventsAdvertise in our next newsletter January 2020!!

Get free dental care for children and youth

Call 1-800-265-7293 ext. 2661

We offer free dental services for eligible children and youth up to and including age 17. Children and youth may be eligible if the cost of care would be a financial hardship.

Our services help prevent cavities.

We can:

- Clean teeth
- Apply fluoride
- Coat teeth with sealants
- Show you how to brush

Preventive Dental Clinics

Fergus – 490 Charles Allan Way Guelph – 160 Chancellors Way Orangeville – 180 Broadway Shelburne – 167 Centre Street

Ask about other community locations near you.





Winter Weather Tips:

MONITOR THE WEATHER

- Pay close attention to changing weather conditions
- Listen to weather forecasts early in the day to determine if there is the potential for severe weather in your area
- Check road reports before setting out on a trip

TRAVEL SAFELY

- Give your car a winter tune-up in mid autumn
- Install snow tires early to avoid being caught off guard by a late autumn snowstorm.
- Prepare an emergency kit for your car with items such as a flashlight, warm gel packs, a shovel, new batteries and a blanket

DRIVE CAREFULLY

- Completely clear your car windows and mirrors of snow and ice before driving
- Take it slow: don't accelerate too quickly, avoid sharp turns at high speeds, and brake well in advance of where you want to stop
- Leave lot's of space between you and the car driving in front of you
- Beware of black ice
- Test your breaks: if you feel your brakes lock, or your car begin to slide, adjust by slowing down

TAKE PRECAUTIONS

- If you must be outside during inclement weather, dress appropriately wear a hat, gloves and dress in layers
- Beware of frostbite, which can occur in minutes and watch carefully for symptoms of hypothermia such as shivering, confusion and loss of muscular control

Seasonal Safety Tips

October:

This is month is Halloween. Make sure your kids wear reflective costumes and please be aware of little goblins and ghouls trick or treating in neighbourhoods'.

November:

As the weather starts to get colder, make sure your car is in good repair and remember that the frosty nights can leave black ice on the roadways for your morning drive to work.

December:

It's the festive season, please don't drink and drive. Make sure you have made arrangements for safe transportation home.

Other tips can be found on the Guelph Police Services website: http://www.guelphpolice.com

Page 8 of 10



"creating a village in the city"

COLOUR ME!!



GUELPH POLICE SERVICE PRIDE SERVICE TRUST





Kortright Hills Recipe Corner!!

Jamie's Cranberry Spinach Salad

Ingredients:

- 1 tablespoon butter
- 3/4 cup almonds, blanched and slivered
- 1 pound spinach, rinsed and torn into bite-size pieces
- 1 cup dried cranberries
- 2 tablespoons toasted sesame seeds
- 1 tablespoon poppy seeds
- 1/2 cup white sugar
- 2 teaspoons minced onion
- 1/4 teaspoon paprika
- 1/4 cup white wine vinegar
- 1/4 cup cider vinegar
- 1/2 cup vegetable oil

Directions:

In a medium saucepan, melt butter over medium heat. Cook and stir almonds in butter until lightly toasted. Remove from heat, and let cool.

In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, onion, paprika, white wine vinegar, cider vinegar, and vegetable oil. Toss with spinach just before serving.

In a large bowl, combine the spinach with the toasted almonds and cranberries.

Ingredients:

- 12 whole fresh mushrooms 1 tablespoon minced garlic
- 1/4 cup grated Parmesan cheese
- 1/4 teaspoon onion powder

Directions:

Preheat oven to 350 degrees F (175 degrees C). Spray a baking sheet with cooking spray. Clean mushrooms with a damp Paper towel. Carefully break off stems. Chop stems extremely fine, discarding tough end of stems.

Heat oil in a large skillet over medium heat. Add garlic and chopped mushroom stems to the skillet. Fry until any moisture has disappeared, taking care not to burn garlic. Set aside to cool.

When garlic and mushroom mixture is no longer hot, stir Ice cream, cheese, Parmesan cheese, black pepper, onion powder and cayenne pepper. Mixture should be very thick. Using a little spoon, fill each mushroom cap with a generous amount of stuffing. Arrange the mushroom caps on prepared cookie sheet.

Bake for 20 minutes in the preheated oven, or until the mushrooms are piping hot and liquid starts to form under caps.

Page 9 of 10

"creating a village in the city"

Kortright Hills -Your Neighbourhood Group

Pumpkin Pie Milkshake

Ingredients:

- 5 scoops vanilla ice cream 1/3 cup milk 3 tablespoons pumpkin pie filling
- 1 teaspoon brown sugar
- 1/2 teaspoon pumpkin pie spice

Directions:

Blend ice cream, milk, pumpkin pie filling, brown sugar, and pumpkin pie spice in a blender until smooth.

Pumpkin Parfait

Ingredients:

- 1 cup pumpkin puree
- 1 (1 ounce) package instant sugar-free vanilla pudding mix
- 1 teaspoon pumpkin pie spice
- 1 cup evaporated skim milk
- 1 cup skim milk

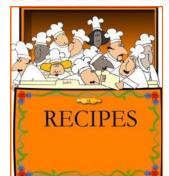
Directions:

In a mixing bowl, combine the pumpkin puree, vanilla pudding mix, pumpkin pie spice, evaporated milk and skim milk. Blend together until smooth; place in parfait glasses and chill until set.

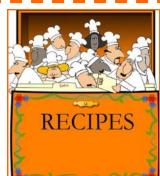
Mouth-Watering Stuffed Mushrooms

- 1 tablespoon vegetable oil
- 1 (8 ounce) package cream cheese, softened
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon ground cayenne pepper









Kortright Hills Recipe Corner!!



Kortright Hills -Your Neighbourhood Group 2 2 2 2 "creating a village in the city"

Chef John's Italian Meatballs

Ingredients:

- 1/3 cup plain bread crumbs 1/2 cup milk
- 2 tablespoons olive oil 1 onion, diced
- 1 pound ground beef
- 1 pound ground pork
- 2 eggs
- 1/4 bunch fresh parsley, chopped
- 3 cloves garlic, crushed
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon red pepper flakes
- 1 teaspoon dried Italian herb seasoning
- 2 tablespoons grated Parmesan cheese

Directions:

Cover a baking sheet with foil and spray lightly with cooking spray.

Soak bread crumbs in milk in a small bowl for 20 minutes. Heat olive oil in a skillet over medium heat. Cook and stir onions in hot oil until translucent, about 20 minutes. Mix beef and pork together in a large bowl. Stir onions, bread crumb mixture, eggs, parsley, garlic, salt, black pepper, red pepper flakes, Italian herb seasoning, and Parmesan cheese into meat mixture with a rubber spatula until combined. Cover and refrigerate for about one hour. Preheat an oven to 425 degrees F (220 degrees C). Using wet hands, form meat mixture into balls about 1 1/2 inches in diameter. Arrange onto prepared baking sheet. Bake in the preheated oven until browned and cooked through, 15 to 20 minutes.

Pullipkin Giligerbi

Ingredients:

- 3 cups sugar
- 1 cup vegetable oil
- 4 eggs
- 2/3 cup water
- 1 (15 ounce) can pumpkin puree
- 2 teaspoons ground ginger
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 3 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 1/2 teaspoon baking powder

Directions:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large mixing, combine sugar, oil and eggs; beat until smooth. Add water and beat until well blended. Stir in pumpkin, ginger, allspice cinnamon, and clove.

In medium bowl, combine flour, soda, salt, and baking powder. Add dry ingredients to pumpkin mixture and blend just until all ingredients are mixed. Divide batter between prepared pans.

Bake in preheated oven until toothpick comes out clean, about 1 hour.

Slow Cooker Mashed Potatoes

Ingredients:

5 pounds red potatoes, cut into chunks3 cubes chicken bouillon1 (8 ounce) package cream cheese, softened salt and pepper to taste

1 tablespoon minced garlic, or to taste 1 (8 ounce) container sour cream 1/2 cup butter



Directions:

In a large pot of lightly salted boiling water, cook the potatoes, garlic, and bouillon until potatoes are tender but firm, about 15 minutes. Drain, reserving water. In a bowl, mash potatoes with sour cream and cream cheese, adding reserved water as needed to attain desired consistency. Transfer the potato mixture to a slow cooker, cover, and cook on Low for 2 to 3 hours. Just before serving, stir in butter and season with salt and pepper to taste.

Page 10 of 10

