



Virtual Summer Chill Night

August 9 to August 25, 2021

“What Is Your 3 Favourite Ice Cream Flavours”



Fill out the google form, link found below to enter.

All entries will be entered into a random draw for a chance to win 1 of 3 prize packages. Winners will be contacted by email to arrange contactless delivery.

Enter using this link: <https://forms.gle/sBhEG3xmrgeHLmqb9>



Thank you to our sponsors:



Good Luck & Have Fun!





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September Virtual Contest

Sept 1 - 19, 2021

How To Play!

- List 5 Movie Characters you see in the image to the right.
- List what movie/show they appeared in
- Each entry will be entered into a random draw for a chance to win 1 of 3 prize packages

Good Luck!

MOVIE CHARACTERS

Name 5 Movie Characters and what movie they starred in.



Fill out the google entry form below & your name will be entered into our Virtual Draw for a chance to win 1 of 3 prize packages.

Entry form link: <https://forms.gle/rd6WNN7rJRnZjuVY7>



Thank you to our sponsors:



HAVE FUN & GOOD LUCK!



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From our exclusive seed blends and suets to nectar and insects, we offer a variety of foods to help you attract the widest variety of birds to your yard. All of our foods feature the highest quality ingredients, so you can be sure you're offering the best to your backyard dinner guests.

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PHOTOS CAPTURED WITHIN OUR COMMUNITY





Kortright Hills
-Your Neighbourhood Group

"creating a village in the city"

Welcome!

Thank You!

Stay 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 Scout 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.

Summer Programs!



#ScoutsDoStuff

REGISTER TO ATTEND A SCOUTS CANADA PROGRAM NEAR YOU

Programs are STEM based

To join contact Nikki by email:

26thguelph@w.scouters.ca



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

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:

***** CURRENTLY ALL EVENTS & PROGRAMS HAVE BEEN CANCELED OR VIRTUAL TILL FURTHER NOTICE *****

- * Planning of upcoming events
- * 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!!



Mark Your Calendars To Participate In KHNG Virtual Summer Contests:

KHNG ANNOUNCES 3 VIRTUAL THEMED CONTESTS BEGINNING July 1st to September 19, 2021

- 1) July 1st to 21st - Find The Secret Message!
- 2) August 9th to 25th - Summer Chill Night!
- 3) September 1st to 19th - Movie Characters Contest!

KHNG Events & Programs:

ALL KHNG IN PERSON EVENTS HAVE BEEN CANCELLED AND/OR POSTPONED TILL FURTHER NOTICE DUE TO COVID-19

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 for our monthly meetings. (MEETINGS HAVE BEEN CANCELLED TILL FURTHER NOTICE)

Want to Advertise in KHNG Newsletter

KHNG Newsletters January, April, July and October 2021

Sponsorship Suggested Rate Scale:

Full page ad, graphics, logo and border

\$100.00 for Newsletter \$50.00 for Website

Half page ad, graphics, logo and border

\$50.00 for Newsletter \$25.00 for Website

Quarter page ad, graphics, logo and border

\$25.00 for Newsletter \$15 for Website

Business card size, graphic, logo and border

\$15.00 for Newsletter \$10.00 for Website

Small word ad, max 15 words, No graphics, FREE

Newsletter advertising helps fund KHNG events

Advertise in our next newsletter October 2021!!

**** KHNG OFFICE ****

IS CLOSED TILL FURTHER NOTICE TO REACH OUR STAFF PLEASE

EMAIL: kortrighthillsng@gmail.com

Phone Number: 519.993.5264





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Share Community News In The KHNG Newsletter:
 KHNG sends an electronic newsletter, four times a year, next issue is Oct 2021. Want to advertise your business,? Want to share your favourite recipe? Write an article of interest? Or are you a student looking to offer your services (i.e. babysitting, shoveling snow, cutting/raking the lawn). Send your information by E-mail to: kortrighthillsng@gmail.com. This is a great way for Kortright Hills Neighbours to come together by sharing thoughts, talents & services with our community neighbours.

Kortright Hills Community News!



**SUPPORT
 LOCAL
 BUSINESS**



Enter August's virtual draw to win 1 of 3 free cyclone popsicles from Unicorn Scoop!

Keep an eye on Unicorn Scoop's Facebook page to see when she will be coming to Kortright Hills area this summer. You can see her exact location using google maps!



Tasha Davis

226-979-6620

tashadavis716@gmail.com

Facebook - [Tasha's Magical Creations](#)

- | | |
|---|---------------------|
| Lemon | Citrus |
| Green Tea & cucumber | Lavender & rosemary |
| Lemon & raspberry | Cotton candy |
| Strawberry | Passion fruit |
| Bath Bombs - \$4.00 each Or 3 for \$10.00 | |

KHNG Pet Corner

Name: Wilson

Birthday: November 21

Breed: Mixed Golden Retriever & Black Lab

Age: 11.5 years old



Name: Gordon & Patrick - brothers

Birthday: October 8

Breed: Pure Bred Corgis

Age: 2.5 years old



Community Crime Info - Spring 2021

On **May 23**, Four separate residences have had car break in one night on Foxwood Crescent. At one house, they used the garage opener to get into the garage. Thieves are using tools to break into locked cars.

On **May 25** approximately 3:30 a.m., police were called to a home in the area of Niska Road and Downey Road. The owner reported he was in his bedroom when he heard the garage door being opened. When he opened the door from the house to the garage, he was confronted by a male who was in the garage. The male pulled out the baton and extended it before walking away. Police checked the area but were unable to locate the male. The homeowner discovered his vehicle in the driveway had been entered and various items, including the garage door opener, were stolen.

Tip: Don't keep your insurance and ownership papers in your car - thieves use it for identity theft.

Community Garden Information

Mollison Park Community Garden

Private rental plots & communal spaces. An ongoing, community-run project.

Completely full for the 2021 season. For more information please contact Nicole at

mollisonparkcommunitygarden@gmail.com with any questions or comments.





Kortright Hills
-Your Neighbourhood Group

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26th Scout Group Virtual Craft Fair



26TH GUELPH SCOUTS GROUP ANNOUNCES VIRTUAL FALL & WINTER CRAFT FAIRS

Week #1 - September 19th to 25th, 2021
26th Scout Group Fall Event

Week #2 - October 17th to 23rd, 2021
26th Scout Group Halloween Event

Week #3 - November 14th to 20th, 2021
26th Scout Group Holiday Event Week #1

Week #4 - December 5th to 11th, 2021
26th Scout Group Holiday Event Week #2

For each event week we will have up to 25 vendors to share an array of products and gifts for every occasion.

To join us at each event please click on the below Facebook link:
<https://www.facebook.com/groups/435557377406975>

26th Guelph Scouting Group

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 of the 26th Guelph Scout Group: 26thguelph@w.scouters.ca



Gypsy Moths Caterpillars Info

There are a number of practices you can use to defend your trees against gypsy moths caterpillars in preventing the loss of leaves and tree death:

- Wrap burlap on the tree trunks
- Cover tree trunks with lard/Crisco
- Spray with water on the leaves underneath
- Install sticky bands eg. duct tape on tree trunks



Kortright Hills Community News Cont'd!



KHNG & GNSC Food Boxes

Fresh Local Food Box

Ontario grown veggies and fruit by delivery
for the south end of Guelph.

\$30/box

Produce based on season but could include
Apples, cucumbers, lettuce, squash, potatoes, onions

Proceeds go towards KHNG's free food program
for those in need.

Please email kortrighthillsng@gmail.com for details or
fill out the below google form to order your box

<https://forms.gle/hZzyVAfdLYRELAB7>



Congratulation To Our 2021 Graduates!

Class of 2021

Congratulations to all the Grade 8 Students of Kortright Hills Public School & Mary Phelen Catholic School. We wish them well as they start high school next year. We also congratulate the Grade 12 students of Centennial, College Heights and Bishop MacDonell high school as they start a new chapter in their life in the Fall.



SUMMER SAFETY TIPS:

A safe community starts with a safe home. Protect yourself and your family with these home safety tips from our investigative support services:

COMMUNITY SAFETY

- Get to know your neighbours.
- Be aware of strangers.
- Leave keys and contact numbers with neighbours for when you are away.
- Keep up appearances of your homes; it will be less attractive to criminals.
- Call 911 if you see any suspicious activity around your neighbourhood. Example: people in your backyard, checking your cars, door-to-door salesman.

ALARM SYSTEMS

- If you are installing an alarm system make sure to use a credible company, do our homework first. Ensure the alarm company has all the emergency contact/key holder information if you are away. Find out more about alarm systems.

EXTERIOR LIGHTING

- Install more lights that cover more area all the way around the house. Motion sensors are a good ideas.

LOCKS

- Ensure that there are deadbolts on all the doors to the residence. If there are sliding patio doors make sure that there are working locking mechanisms on them.

REDUCE YOUR RISK WHILE ON VACATION

- Lock Your Doors!!
- Hire a House Sitter!!!
- Avoid Spreading the Word on the Web
- Put the lights on timers
- Pull the Plug on all appliances to save power and protect against power surges
- Turn Off The Water
- Secure Valuables - Consider Extra Security Such as Alarms



**Happy Summer
Colour Me!**



Seasonal Safety Tips

July:

Make sure you buckle up and obey the rules of the road. Please remember to use fireworks responsibly this month

August:

It's hot out there, make sure you lock your vehicles and homes at night to prevent thefts.

September:

School's back in, may sure you stop for school buses and watch out for students walking to and from school.

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

GUELPH POLICE SERVICE

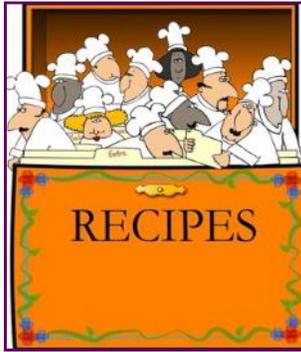
PRIDE SERVICE TRUST



Kortright Hills

Recipe

Corner!!



"creating a village in the city"

Summer in a Bowl

Ingredients:

4 ears fresh corn
4 cups water, or more as needed
salt and ground black pepper to taste
6 vine-ripened tomatoes, diced
1 tablespoon butter
½ cup torn fresh basil
2 ounces grated Parmesan cheese



Directions:

Cut kernels from corn cobs and set aside. Cut cobs in half and place in a pot with water and a pinch of salt; bring to a boil, reduce heat to medium-low, and simmer until corn broth flavors blend, about 90 minutes. Strain broth and pour back into pot; discard corn cobs.

Stir tomatoes, corn kernels, and butter into corn broth; bring to a boil and cook until reduced and flavors blend, about 5 minutes. Season with salt and black pepper.

Stir basil into soup, ladle into bowls, and garnish with Parmesan cheese.

Raspberry Iced Tea

Ingredients:

1 gallon water
3 (3 ounce) gallon-size tea bags
1 cup fresh raspberries
½ cup white sugar
½ cup powdered lemonade mix (such as Country Time®)
ice cubes

Directions:

Bring the water to a boil in a large pot, and stir in the tea bags, raspberries, and sugar until the sugar has dissolved. Allow the mixture to steep until the desired level of tea flavor is reached, 3 to 5 minutes; remove tea bags, and stir in the lemonade mix until dissolved. Pour tea into pitchers, and add ice to cool.



"Cooking is an expression that crosses boundaries"

Zucchini and Cheese

Ingredients:

2 tablespoons unsalted butter
1 large zucchini, chopped
1 large white onion, chopped
4 tomatoes, chopped
1 large green bell pepper, chopped
dried Italian seasoning to taste
1 (8 ounce) pkg shredded mozzarella cheese



Directions:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish. Melt the butter in a skillet over medium heat. Stir in the zucchini and onion, and cook 5 minutes, or until onion is golden brown. In the prepared casserole dish, mix the zucchini, onion, tomatoes, and green pepper. Season with Italian seasoning, and top with cheese. Bake 25 minutes in the preheated oven, or until cheese is melted and bubbly.

BBQ Nachos

Ingredients:

20 tortilla chips
¼ pound smoked beef sausage
½ cup Cheddar cheese
¼ cup barbeque sauce



Directions:

Arrange the tortilla chips on a microwave-safe platter. Shred the sausage with a cheese grater; scatter evenly over the chips; top with Cheddar cheese. Drizzle the barbeque sauce over the nachos.

Heat in the microwave until the cheese melts, 15 to 30 seconds.

Kortright Hills Recipe Corner!!



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Sweet Refrigerator Pickles

Ingredients:

2 small cucumbers, thinly sliced
1 ½ tablespoon salt
1 onion, finely chopped
1 c white wine vinegar
¼ c brown sugar
½ tsp celery seeds



1 c white sugar
½ c apple cider vinegar
1 ½ tsp mustard seeds
1 pinch ground turmeric

Directions:

Combine cucumber slices and salt in a heatproof bowl and set aside for 90 minutes.

Place cucumbers in a sieve and wash well under running cold water.

Drain well, return cucumbers to the bowl, and add onion.

Combine white sugar, white wine vinegar, apple cider vinegar, brown sugar, mustard seeds, celery seeds, and turmeric in a saucepan over medium heat. Bring to a boil and stir to dissolve sugar, about 3 minutes. Pour liquid over cucumbers and let stand for 1 hour at room temperature.

Transfer cucumbers and liquid to a container with a tight-fitting lid, cover, and refrigerate for 24 hours.

Perfect Summer Fruit Salad

Ingredients:

⅓ cup fresh orange juice
⅓ cup fresh lemon juice
⅓ cup packed brown sugar
½ teaspoon grated orange zest
½ teaspoon grated lemon zest
1 teaspoon vanilla extract
2 cup cubed fresh pineapple
2 cup strawberries, hulled and sliced
3 kiwi fruit, peeled and sliced
2 oranges, peeled and sectioned
2 cups blueberries
3 bananas, sliced
1 cups seedless grapes



Directions:

Bring orange juice, lemon juice, brown sugar, orange zest, and lemon zest to a boil in a saucepan over medium-high heat. Reduce heat to medium-low, and simmer until slightly thickened, about 5 minutes. Remove from heat, and stir in vanilla extract. Set aside to cool.

Layer the fruit in a large, clear glass bowl in this order: pineapple, strawberries, kiwi fruit, bananas, oranges, grapes, and blueberries. Pour the cooled sauce over the fruit. Cover and refrigerate for 3 to 4 hours before serving.

Monster cookies

Ingredients

1 1/2 cups old fashioned oats
1/2 teaspoon baking soda
1/2 cup unsalted butter, *at room temperature*
1/2 cup granulated sugar
1 large egg
3/4 cup chocolate chips
Flake sea salt, *for sprinkling on cookies*

1/2 cup all-purpose flour
1/4 teaspoon salt
1/2 cup creamy peanut butter
1/2 cup light brown sugar
2 teaspoons vanilla extract
3/4 cup M&M candies

Directions:

Preheat the oven to 350 degrees Line two large baking sheets with Silpat baking mats or parchment paper. Set aside.

In a medium bowl, stir together the oats, flour, baking soda, and salt. Set aside.

Using a stand mixer or hand-held mixer, beat the butter, peanut butter, and sugars together until creamy and smooth, on medium speed. Scrape down the sides of the bowl with a spatula, if necessary. Beat in the egg and vanilla extract. Mix until well combined.

Add in the dry ingredients and mix on low until just until the combined. Don't over mix. Gently stir in the chocolate chips and M&M's.

Scoop the cookies into round balls, about 2 tablespoons of dough per cookie, and place on the prepared baking sheets, leaving 2 inches in between cookies. Bake for 10-12 minutes, or until the cookies are lightly browned around the edges, but still soft in the middle.

Remove cookies from oven and sprinkle the cookies with sea salt. You can also gently press additional chocolate chips and M&M's on top of the cookies to make them look extra pretty. Let the cookies cool on the baking sheet for about 5 minutes or until set. When set, transfer cookies to a wire rack and cool completely.

