



“creating a village in the city”

Please Contact Us

We are located in the community room at
Kortright Hills Public School
 23 Ptarmigan Drive Guelph, ON N1C 1B5
 519.993.5264 kortrighthillsng@gmail.com www.khng.ca

Our Boundaries

North – Downey and Niska Rd from Hanlon to Niska Bridge - North to Stone Road
East – Hanlon Expressway;
West – City Limits;
South West – City Limits to Downey Rd;
South East – Teal Dr. from Downey to Hanlon.

October 2021 issue

Visit us on the Web: www.khng.ca



BOOONANZA
 Virtual Contest
 October 11-27, 2021



How To Play!

- List 5 Halloween Movie Peanuts Characters you see in the image to the right.
- Fill out the google entry form
- Each entry will be entered into a random draw for a chance to win 1 of 3 prize packages



Good Luck!



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/gzYhRWoFhG6a1zqS6>

Thank you to our sponsors:



HAVE FUN & GOOD LUCK!

**KHNG
 VIRTUAL
 CONTESTS
 MARK YOUR
 CALENDARS!**

**1) Booonanza
 Virtual Contest!
 Oct 11 to 27/21**

**2) Winter Scene
 Hidden Word
 Contest!
 Nov 8 to 24/21**

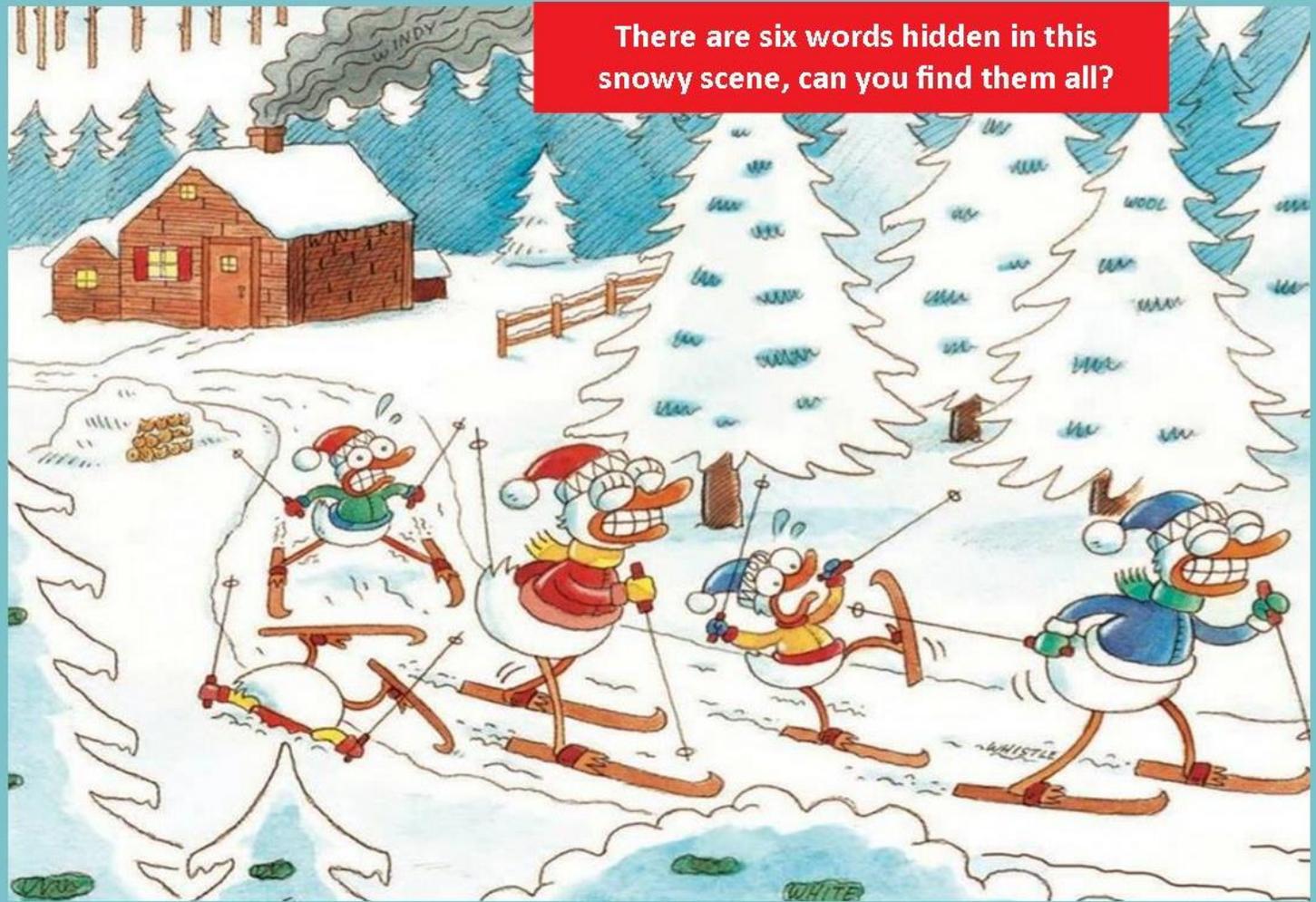
**3) List 10 Holiday
 Movie Title
 Contest!
 Nov 29 to Dec
 15/21**



WINTER SCENE HIDDEN WORD CONTEST

November 8 - 24, 2021

There are six words hidden in this snowy scene, can you find them all?



ENTER USING BELOW LINK:

<https://forms.gle/DpUuGnoeYH6K6QYi9>

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 a contactless delivery. Thank you to the below sponsors:





Oh, Nuts!

Peanuts are packed with energy and enjoyed by a variety of backyard visitors

Whether they are in-the-shell or out, peanuts are an exciting addition to any backyard set up. They are full of protein, fat and enjoyed by many birds, including chickadees, titmice, woodpeckers, nuthatches and jays, as well as those fun-loving, furry squirrels.

Downy Woodpecker

Shop Online at mywbu.com/guelph

987 Gordon St. Guelph ON

519-821-2473   

guelph.wbu.com



GUELPH JAZZ FESTIVAL



We were so pleased to be part of the Guelph Jazz Festival September 16th & 17th. It was wonderful to get together in the park and listen to Jazz music by Teri Parker's Free Spirits, Togetherness!, Revival Ensemble plays Ellington's Far East Suite, Turkish Music Ensemble, Box-car Boys & ETHIO AZMARI. Thank you to the GJF for asking KHNG to be part of such a great event during such a difficult time. It was a pleasure to see around 300 in attendance over the two days of this event. Below we share photo's of this event with you.

For more information visit: guelphjazzfestival.com



GUELPH JAZZ FESTIVAL





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 GNCS. 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 NEAR YOU

Programs are STEM based

To join contact Nikki by email:

nikkistrad@gmail.com



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!!



Guelp School Board Holidays

Mark your calendars, below are the student days off of school for both boards.



Upper Grand District School Board

(H-Statutory Holiday P-Professional Activity Day B-Board Designated Holiday)

Elementary Calendar:	Secondary Calendar:
October 11(H), 29(P)	October 11(H)
November 26 (P)	November 26(P)
December 20-31(B)	December 20-31(B)

Wellington District Catholic School Board

(H-Statutory Holiday P-Professional Activity Day B-Board Designated Holiday)

Elementary Calendar:	Secondary Calendar:
October 11(H)	October 11(H), 29(P)
November 26(P)	November 26 (P)
December 20-31(B)	December 20-31(B)



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 January 2022!!

**** KHNG OFFICE ****

IS CLOSED TILL FURTHER NOTICE TO REACH OUR STAFF PLEASE

EMAIL: kortrighthillsng@gmail.com

Phone Number: 519.993.5264





"creating a village in the city"

Share Community News In The KHNG Newsletter:
KHNG sends an electronic newsletter, four times a year, next issue is Jan 2022. 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: kortrighthillsg@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

STUDIO C
 Custom Gift Baskets

Chantal Akkerman
 519.993.9359
studiocgiftbaskets@gmail.com
www.homebystudioc.com



Created by Kortright Hills Resident Tanya
 Frequently recommended in Facebook's Guelph This and That
 Unique gifts includes soaps using Wellington Brewing Radler beer
Website:
<https://www.simplybathcollection.com/>
Email:
simplybathcollection@gmail.com

SB
 SIMPLY BATH
 COLLECTION

Community Garden Information

Mollison Park Community Garden

A big thank you to everyone in the community for helping to make the first year a success for the Mollison Park Community Garden! The garden provided a space to grow vegetables, fruits, and flowers for eighteen community members as well as a charitable organization. We are looking at expanding out private-use allotment gardens for the 2022 growing season, as well as establishing a pick-your-own Berry Patch for everyone to enjoy. Anyone interested in securing a plot for the 2022 growing season, or with questions, comments or concerns about the garden, please contact Nicole at mollisonparkcommunitygarden@gmail.com



KHNG Pet Corner

Name: Nala
Adopted - Guelph Humane Society
Breed: Calico Cat
Age: 2 years old
Owners: Dan, Shawn & Kaitlin
Favourite Place to Sleep: downstairs on top of the couch
Favourite Things to Do: laying in the sun and watching the fish swim in the tank
Doesn't Like: Getting her toenails clipped
Likes: Her food



Community Crime Info

Crime in our Community July & September 2021

A theft of an accidentally unlocked vehicle around 1-2am was reported. Items taken were ownership manual, 407 transponder card and sunglasses.
 In another incident, a man on a bike around 3am broke into a minivan and took.
 A car was accidentally unlocked on Ptarmigan Drive (near Niska). Items taken, a bag of clothing. Glovebox was rummaged through. Remember to lock your doors. No reports for Jun or Aug 2021.

Let's Remember

On November 11, we remember veterans who served our country. The City of Guelph has named city streets after Guelph's war casualties. The street signs are distinguishable from those on other streets by their blue-on-white design and the bright red poppy next to the name.

In the Kortright Hills neighbourhood, there are several streets named after war casualties.

World War One

Trendell Lane - N.A. Trendell, Roger Wyatt Trendell
 Weir Drive - James Weir
 Berry Drive - Archie Berry, E.G. Berry
 Tanner Street- W. C. Tanner
 Peer Drive - Phillip Peer

World War Two

Bates Road - Theodore Bates
 Elsley Court - Clarence Elsley
 Milson Crescent- Cecil Milson



World War I in memory of Sergeant Philip Edgar Peer. Died in action August 8, 1918 at the age of 22. He was a member of the Army Force, Canadian Infantry Unit (Eastern Ontario Regiment) 2nd Bn. Division. Philip was for August 31, 1896 the son of Stephen and Mary Peer, of Guelph, Ontario. Philip Edgar Peer is buried in Hangard Communal Cemetery, Somme, France.



P/O Clarence Irving Elsley was killed in action March 16, 1944. He was 21. A member of #420 Snowy Owl Squadron, the target was Stuttgart, Germany. His Halifax aircraft was missing during the night operation and he and seven others were killed. From Moffat Ontario, Pilot Officer Pilot Elsley is buried in the War Cemetery at Durnbach, Germany.



Kortright Hills
-Your Neighbourhood Group

"creating a village in the city"

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: nikkistrad@gmail.com



KHNG Asking for Support

Have you missed Eggstravaganza, Summer Chill Night and Booonanza as much as we have?

Since the pandemic began, in-person events have stopped and KHNG moved to virtual contests to stay connected with the community. For each virtual contest, KHNG has given away three prize packages to members of our community, thanks to generous donations from our community sponsors. We'd like to continue with our virtual contests until we can get back together in person to enjoy our awesome events.

To help us continue bringing good cheer to members of our community through our virtual contests, we are reaching out to you to ask if you would consider making a donation. Either a gift item or a monetary donation (via e-transfer to kortrighthillsg@gmail.com) If you have any questions please do reach out to Leone by email kortrighthillsg@gmail.com Thank you for your support!

Kortright Hills



Community News Cont'd!

Community Memorial Benches

You might have noticed a bench that was installed between the tennis courts and the baseball diamond. This particular bench is dedicated to Kortright Hills Neighbour and friend Don Macaulay who died last year.

Don was a kind and gentle man, and a good friend to many, especially to his dog-walking neighbours in Kortright Hills, where he was a familiar face playing fetch with Teddy, then Mya.

Family, friends and Kortright neighbours raised money to purchase a commemorative bench honouring his name. The chosen location for "Don's Bench" was strategically selected in that spot as one can really see pretty much the entire park.

On September 11, Don's Bench was celebrated by everyone (dogs included!) Bruce, Don's next door neighbour and friend, entertained the crowd with his Scottish bag pipes. Susan, Don's wife, thanked the crowd and explained that excess funds were directed to Don's family's Charity of Choice - The Canadian Guide Dogs for the Blind, where funds were attributed to the sponsorship of a puppy. The Canadian Guide Dogs for the Blind confirmed that they have named this puppy, Donny, who is a Yellow Labrador Male, born earlier this year - servicing as another legacy to Don, as well as to his beloved pet dog, Mya.

Attendees enjoyed a treat from Unicorn Scoops while the dogs received a "doggie" treat bag.

Friendships and good conversations were valued by Don and we know he would want us to carry on building on these friendships and welcoming other newcomers to this special place - as he did to each of us over the years at Kortright Hills.



Mollison Park has another memorial bench in Memory of Sarah Watson.

Kortright Hills Community News Cont'd!



"Creating a Village in the City"

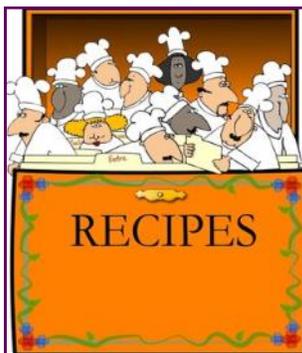
PHOTOS CAPTURED WITHIN OUR COMMUNITY CELEBRATION, ART, NATURAL BEAUTY, ENTERTAINMENT & MORE



Kortright Hills

Recipe

Corner!!



"creating a village in the city"

Pesto

Ingredients:

3 garlic cloves, unpeeled
 2 cups packed fresh basil
 1/2 cup extra-virgin olive oil
 1/4 cup pine nuts, walnuts, or almonds, toasted
 1/4 cup grated Parmesan cheese
 2 tablespoons fresh parsley (optional)
 salt and pepper



Instructions:

1. Toast the garlic in an 8-inch skillet over medium heat, shaking the pan occasionally, until fragrant and spotty brown, about 7 minutes. Transfer the garlic to a plate and let it cool before peeling.
 2. Process the peeled garlic, basil, oil, nuts, Parmesan, and parsley (if using) in a blender or food processor until smooth. Season with salt and pepper to taste.
 3. When tossing the pesto with pasta, add some of the pasta cooking water as needed to loosen the consistency of the pesto.
- *** To toast the nuts: put them in a dry skillet over medium heat. Shake the skillet occasionally to prevent scorching, and toast until they are lightly browned and fragrant (3 to 8 minutes). Watch the nuts closely because they can go from golden brown to burnt very quickly!
- *** Toasting the garlic mellows out the flavour a little bit. You can use raw garlic, but it will be STRONG, so you might want to use less.

Tomato Bruschetta

Ingredients by selection:

5 Tomatoes, diced small
 1 clove garlic, finely chopped
 5 tblsp extra virgin olive oil
 Pinch of crushed cayenne pepper
 Salt & pepper to taste
 1/4 c fresh basil leaves, minced
 1 tblsp balsamic vinegar
 1/2 baguette, sliced



Instructions:

1. Preheat the oven to 350 degrees F.
2. Mix the tomatoes, garlic, 3 tablespoons extra virgin olive oil, cayenne pepper, basil and balsamic vinegar in a bowl. Season with salt and pepper. Let sit at room temperature while you prepare the bread.
3. Slice and toast bread. Top the bread with tomatoes and drizzle with remaining olive oil right before serving.

Quick Cheddar Garlic Biscuits

Ingredients:

2 c biscuit mix
 1 c grated Cheddar cheese
 2/3 c milk
 1/4 c butter
 1/4 tsp garlic powder



Directions:

Preheat an oven to 450 degrees F (230 degrees C). Grease a baking sheet. Mix biscuit mix, Cheddar cheese, and milk together in a bowl using a wooden spoon until batter is soft and doughy, 30 seconds. Drop spoonfuls of batter onto the prepared baking sheet. Bake in the preheated oven until biscuits are lightly browned and cooked through, 8 to 10 minutes. Heat butter and garlic powder in a saucepan over low heat until melted, about 5 minutes. Brush garlic butter over cooked biscuits.

"Cooking is an expression that crosses boundaries"

Hot Apple Cider

Ingredients:

6 c apple cider
 2 cinnamon sticks
 6 whole allspice berries
 1 lemon peel, cut into strips
 1/4 c real maple syrup
 6 whole cloves
 1 orange peel, cut into strips



Directions:

Pour the apple cider and maple syrup into a large stainless steel saucepan. Place the cinnamon sticks, cloves, allspice berries, orange peel and lemon peel in the center of a washed square of cheesecloth; fold up the sides of the cheesecloth to enclose the bundle, then tie it up with a length of kitchen string. Drop the spice bundle into the cider mixture. Place the saucepan over moderate heat for 5 to 10 minutes, or until the cider is very hot but not boiling. Remove the cider from the heat. Discard the spice bundle. Ladle the cider into big cups or mugs, adding a fresh cinnamon stick to each serving if desired.

Kortright Hills Recipe Corner!!



"creating a village in the city"

Fall Salad with Cranberry Vinaigrette

Ingredients:

- ½ cup cider vinegar
- ¼ cup cranberries
- ¼ cup olive oil
- 2 teaspoons white sugar
- ⅛ teaspoon kosher salt
- 1 pinch freshly ground black pepper
- 2 heads romaine lettuce - rinsed, dried, and torn into bite-size pieces
- 2 medium heads Belgian endive - washed, dried and chopped
- 2 red Anjou pears
- ½ cup toasted walnuts, chopped
- ½ cup crumbled Gorgonzola cheese



Directions:

In a saucepan, combine vinegar and cranberries. Cook over medium heat until cranberries soften. Remove from heat; add olive oil, sugar, salt and pepper. Place in blender and mix until smooth. Refrigerate until chilled.

Core and julienne one pear, core and dice the other.

In a large bowl, combine the Romaine lettuce, endive, diced pears, walnuts and Gorgonzola. Toss and drizzle with enough dressing to coat.

Divide among salad plates and garnish with julienned pear. Top with any additional walnuts as well.

Fall-Apart Pork Stew

Ingredients:

- 2 tlbps onion powder
- 1 tlbps garlic powder
- 1 ½ tlbps black pepper
- 1 tsp ground cinnamon
- 3 lb boneless pork shoulder, cubed
- 1 bunch spinach leaves, washed
- ¼ c olive oil
- ¼ c butter
- 2 stalks chopped celery
- 1 ½ c beef broth
- 2 bay leaves
- 1 tsp garlic powder
- 2 (15oz) cans butter beans, rinsed & drained
- 1 yellow squash, sliced
- 1 tlbps chopped fresh parsley
- 1 ½ tlbps seasoned salt
- 1 tsp dried marjoram
- 1 tsp ground nutmeg
- 1 lb fresh mushrooms, sliced
- 2 (28oz) cans stewed tomatoes
- 1 tsp crushed red pepper flakes
- salt and pepper to taste



Directions:

Toss together the onion powder, parsley, 1 tablespoon garlic powder, seasoned salt, 1 1/2 tablespoons black pepper, marjoram, cinnamon, and nutmeg in a large, resealable plastic bag. Add the cubed pork, toss until well coated, then seal, and refrigerate overnight.

Preheat oven to 250 degrees F (120 degrees C). Line a 9x9 inch baking dish with half of the spinach leaves. Pack the marinated pork into the baking dish, and cover with the remaining spinach leaves. Cover the pan with aluminum foil, and bake in the preheated oven for 3 hours, or until the pork is tender.

Heat the olive oil in a large pot over medium heat. Whisk in the flour, and cook for 15 minutes, stirring frequently until the flour has toasted. Scrape into a heat-proof dish, and set aside. Melt the butter in the pot, and stir in the onions and celery. Cook and stir until the onion has softened and turned translucent, about 10 minutes. Add the mushrooms, and cook until tender; stir the flour mixture back into the pot to coat the vegetables.

Pour in the beef broth, stewed tomatoes, cooked pork and spinach, bay leaves, red pepper flakes, and 1 teaspoon garlic powder. Simmer 1 1/2 hours.

Stir in the butter beans, yellow squash, and zucchini. Simmer 30 minutes until the vegetables are tender. Season to taste with salt and pepper before serving.

Downeast Maine Pumpkin Bread

Ingredients:

- 1 (15oz) can pumpkin puree
- 1 c vegetable oil
- 3 c white sugar
- 2 tsp baking soda
- 1 tsp ground cinnamon
- ½ tsp ground cloves
- 4 eggs
- ¾ c water
- 3 ½ c all-purpose flour
- 1 ½ tsp salt
- 1 tsp ground nutmeg
- ¼ tsp ground ginger



Directions:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 7x3 inch loaf pans.

In a large bowl, mix together pumpkin puree, eggs, oil, water and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Pour into the prepared pans. Bake for about 50 minutes in the preheated oven. Loaves are done when toothpick inserted in center comes out clean.