#### **Please Contact Us** We are located in the community room at

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

**Our Boundaries** 

North - Downey and Niska Rd from Hanlon to

Waterfowl Park - North to Stone Road

South West - City Limits to Downey Rd;

South East – Teal Dr. from Downey to Hanlon.

East – Hanlon Expressway;

West - City Limits;

khng@bellnet.ca www.khng.ca



"creating a village in the city"

## Visit us on the Web*: <u>www.khng.ca</u>*

519.993.5264









#### KHNG & 26th Scout Group Annual WinterFest 2017 on Family Day!! February 20, 2017

## Kortright Hills Pubic School

1:00 pm—3:00 pm

Join us for **FREE** hot chocolate, family fun activities including snow painting, snow sculpturing, ice skating (If weather permits), winter craft and other fun activities. Join the Fun with your Family, Friends & Neighbours!!







### KHNG YOUTH DROP IN NIGHT!!

**FREE** Multi-Activity Drop In Night Youth: 8+ Years Old 7:00 pm - 9:00 pm Kortright Hills Public School Gym

## Friday Janury 13, 2017

All welcome, bring your friends and family for a night of fun



For more information email khng@bellnet.ca or call 519.993.5462 or visit www.khng.ca





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#### 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 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 right to your inbox, please send your request to <u>khng@bellnet.ca</u>. Also watch for our new A-frame signs telling you that new information is posted on our website.

## Winter Trograms!



**SCOUTS:** Do you enjoy camping, making new friends, developing leadership skills and much more? If so, the **26th Scout Group** is the group for you. Registration is available in all sections for the 2016/2017 scouting year. Spaces still available, contact us today!

Beavers ages 5-7 meet Mondays 6:30-7:30

Cubs ages 8-10 meet Wednesdays 6:30-8:00

Scouts ages 11-14 meet Tuesdays 7:00-8:45

#### Venturer ages 14-17 meet Mondays 7:00-8:45

The above scouting programs meet at Kortright Hills Public School. Contact 26th Guelph Registrar Leone 519.821.6948 or email: <u>26thguelph@w.scouter.ca</u> for further information.



PHOTO CLUB: Welcomes new members who are interested in digital photography to meet in the community room at Kortright Hills PS the first Monday of each month at 7:00pm. Contact Wendy Spicer for more information: spisss@rogers.com. NOTE: January 9th, February 6th & March 6th



#### 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 (WinterFest, Egggstravaganza, Youth Nights and other events in 2017 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 **khng@bellnet.ca** Your help is needed – call or e-mail us today!! Mark your calendars to attend KHNG upcoming Events: KHNG Monthly meeting/social:

> Wednesday Jan 19, 2017 Thursday Feb 16, 2017 Thursday Mar 16, 2017

- Garden Fresh Box Pick Up Wed Jan 18th, Feb 15th and Mar 15th, 2017
  - KHNG Youth Nights Jan 13th, Feb 10th and 24th, Mar 10th and 24th, 2017

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!

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### **Market Square Rink**

If you love skating at Market Square in downtown Guelph, great news! Rink opened for rink information check out this link <u>http://guelph.ca/seasonal/market-square-status/</u>Guelph's Market Square skating rink is open seven days a week from 10 a.m. to 10 p.m.

> am to 3pm 2 or more

NADIAN

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**RED CROSS** TRAINING Page

#### RED CROSS STAY SAFE! TRAINING

aces

#### Course Information (for ages 9 to 13)

- · Being Responsible on my Own
- Making the Right Choice & Being Prepared
- · Checking for Safety and Identifying Hazards
- Fire Safety and Escape Plans
- First Aid and First Aid Kits

#### Cost (tax included)

\$45.00 \$35 per child or \$30 per child when registering 2 or more\*, includes Canadian Red Cross Babysitter's Manual and Wallet Card (tax also included)

#### Cost Includes

Canadian Red Cross Stay Safe! Workbook Canadian Red Cross Stay Safe! Course Completion Card

#### Stay Safe

Sate! rkbook	Date	Location	Time
	Saturday February 25 <sup>th</sup> , 2017	55 Devere Drive, Guelph (Kortright Pres. Church - Gymnasium)	9am to 3p
	\$35 per child or \$30 per child when registering 2 or more *(children do not need to be from the same household)		

To Register Your Child Or For More Information Call 416 220 9516 or Email lisa@safeplacesontario.com

#### **Daylight Savings Time Begins**

Sun Mar 12/17 @ 2:00 AM

clocks are moved

#### FORWARD | hour



## Help Birds Beat The Winter Woes

While birds are equipped to withstand most winter weather, they can use some assistance this time of year. Help their survival by offering high-fat, highcalorie foods.

Stop by our store to learn more!

Wild Birds Unlimited 951 Gordon St (@ Kortright) 519-821-2473 guelph.wbu.com

## Nature Shop

Wild Birds Unlimited®

Kortright Hills -Your Neighbourhood Group

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KHNG FALL YOUTH NIGHTS!!

Youth: 8+ Years Old 7:00 pm - 9:00 pm Kortright Hills Public School Gym or KHNG Community Room

#### Friday January 13th

#### Friday February 10th & 24th

#### Friday March 10th & 24th

All welcome, bring your friends & family for a night of fun. Healthy snacks provided!! (youth nights will only run if we have enough volunteers)

For more info or to volunteer email: KHNG@bellnet.ca



Just Chillin

Kids join Scouts for amazing experiences they can't find anywhere else. Scouts is the start of something great. Find out how to become a Scout today!

Register now for the 2016/2017 Scouting year.

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

Email: 26thguelph@w.scouter.ca to register or for more info.



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#### Want to Advertise in KHNG Quarterly Newsletter:



"creating a village in the city"

KHNG sends an electronic newsletter out four times a year, next issue April 2017. 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 khng@bellnet.ca. 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!!

Community Volunteers Needed!!

Volunteers Needed for "KASP" Program Kortright After School Program need volunteers to assist with this program. KASP runs Mon, Tues, Wed and Thurs, 3:20 to 5:30 pm, students JK to Gr. 6. This would be a perfect opportunity for stay-at-home parents, grandparents and/or high school/university students to give back to the community. If interested please contact Leone khng@bellnet.ca

#### 26th Guelph Scouting Group

Do you enjoy the outdoors? Do you love to work with children aged 5 to 17? Become a volunteer leader at the 26th Guelph Scouting Group. For further details contact 26thguelph@w. scouter.ca

#### Convert Your VHS to DVD

VHS to DVD conversion service. I'll convert your old VHS, mini DVC tapes and 8 mm tapes to a DVD. Only \$10/tape (up to 2 hours). Contact <u>519-823-8185</u> or <u>DVDtransferGuelph@gmail.com</u>

#### 26th Guelph Scouting Group

#### Join The Adventure of 26th Guelph Scouting Group

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

#### Register now, spaces still available!

The 26<sup>th</sup> Guelph Scouting Group meets at the Kortright Hills Public School gym.



Beavers ages 5-7 meet Mondays 6:30-7:30 Cubs ages 8-10 meet Wednesdays 7:00-8:30

Scouts ages 11-14 meet Tuesdays 7:00-8:45

-8:45 It starts with Scouts.

Venturers ages 14-17 meet Mondays 7:00-9:00

For more details contact Paul 519-821-6948 or

email: 26thguelph@w.scouter.ca

#### **Contact KHNG:**

www.khng.ca \* khng@bellnet.ca \* 519-993-5264

NG: --- \* 519,993 5 KHNG OFFERS 2017 Week#1 - August 14-18, 2017 Week#2 - August 21-25, 2017 Monday to Friday 9am to 4pm Ages 4 - 12 years Kortright Hills Community Room

Kortright Hills Community Room Limited spaces available Email khng@bellnet.ca for details Registration to begin soon!

#### Makin' Faces Face Painting | Infinite Body Arts!!

#### Makin' Faces Face Painting/Infinite Body Arts

Face Painting & body art plus henna, jagua, glitter, belly painting &

airbrush tattoos. With an awards winning & insured Crew of specialty artists we can accommodate events of all sizes from birthday parties to festivals. 519-942-7539 infinitebodyarts@gmail.com or makinfaces@gmail.com



#### 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.



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Want to Advertise in KHNG Quarterly Newsletter:

KHNG sends an electronic newsletter out four times a year, next issue April 2017. 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 khng@bellnet.ca. 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**

that may interest others in the Kortright Hills Neighbourhood?

Ask KHNG about using the community room!

Call Leone 519.993.5264 or e-mail: khng@bellnet.ca

www.khng.ca \* khng@bellnet.ca \* 519-993-5264

**Contact KHNG:** 



RED CROSS BABYSITTER TRAINING

#### Course Information (for ages 11 to 15)

\_ \_ \_ \_ \_ \_ \_ \_ \_

- Business of Babysitting
- Caring for Babies, Toddlers, Preschoolers and School-Aged Children
- Creating Safe Environments
- How to Handle Emergencies and First Aid

#### Cost (tax included)

\$50.00 \$40 per child or \$35 per child when registering 2 or more\*, includes Canadian Red Cross Babysitter's Manual and Wallet Card (tax also included)

#### Cost Includes

Canadian Red Cross Babysitter's Manual Canadian Red Cross Babysitter Course Completion Card

 
 Date
 Location
 Time

 Saturday
 55 Devere Drive, Guelph January 28<sup>th</sup>, 2017
 55 Devere Drive, Guelph (Kortright Pres. Church -Gymnasium)
 9am to 4pm

 \$40 per child or \$35 per child when registering 2 or more \*(children do not need to be from the same household)
 •





Want to Advertise in KHNG Newsletter

KHNG Newsletters January, April, July and October 2017

#### 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 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 April 2017!!



Martial Arts - Ninjutsu (Takamatsu Ryu-ha) Mon. 6-8pm (Ongoing all year 'round even during the summer - start anytime)

\*offered in partnership with EnergizeGuelph - a Healthy Living Project." Healthy snacks provided

Tytler P.S., 3rd Floor Wear loose, comfortable clothing.

Wear loose, comfortable clothing. Children under 8 should sign up with an adult caregiver. Questions?: Sensei Arthur Kerrey <u>soulphyr@gmail.com</u> 519-942-7539

#### More martial arts?

In addition to the Energize Guelph Martial Arts Mondays, check out our other programs. Sensei Arthur Kerrey also hosts a \$5/PWYC Thursday Tytler Public School 3rd Floor, 6-8pm, 12 to Adult Class. Drop in anytime. We also offer our special after school Kids & Youth martial arts program. Fridays during the school year, 3:30 to 5:30 at Kortright Hills School gym. This Community based initiative is \$12 per session & includes free play, warm up, martial arts, games & a healthy snack for 2 hours of supervised awesomeness. Sign up now, spaces still available in our January to March program! Takamatsu Ryu-Ha is also available for workshops

o for classrooms, schools & corporate team building.



#### 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

#### January

Let's start the New Year off right. Please drive for the weather conditions that are present. Slow down and arrive alive.

#### **February**

Clean the snow and ice off your windows and mirrors to enable a clear view in every direction while you drive.

#### March

There will be melting snow and ice around rivers and lakes beginning this month. Please stay clear of the banks of fast moving rivers and ice surfaces on rivers and lakes.

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



Kortright Hills -Your Neighbourhood Group

"creating a village in the city"

GUELPH POLICE SERVICE PRIDE SERVICE TRUST

COLOUR

ME!!

Buckle Up!



twistynoodle.com

# Kortright Hills Recipe Corner!!

## RECIPES

"creating a village in the city"

Kortright Hills -Your Neighbourhood Group

#### Hot Spiced Tea for the Holidays



6 cups water I piece cinnamon stick (I inch) 3/4 cup orange juice I/4 cup pineapple juice

I tsp whole cloves 6 tea bags (ie: Lipton) 1/2 cup white sugar 2 tablespoons lemon juice

#### **Directions:**

Pour water into a pot; add cloves and cinnamon stick. Bring water to a boil; remove from heat. Add tea bags to water and set aside to steep until the tea is to your preferred strength, at least 5 minutes. Remove and discard cloves, cinnamon stick, and tea bags.

Stir orange juice, sugar, pineapple juice, and lemon juice together in a saucepan; bring to a boil. Cook and stir the juice mixture until the sugar dissolves completely. Pour juice mixture into the spiced tea; serve hot.

#### Winter Solstice Soup

#### **Ingredients:**

- 2 tablespoons margarine
- 2 onions, chopped
- 2 carrots, shredded 2 potatoes, peeled and cubed
- 3 cups water
- I teaspoon salt
- I tablespoon dried parsley
- 1/2 teaspoon dried thyme
- I bay leaf
- 2 cups milk
- salt and pepper to taste

#### Directions:

In a large pot over medium heat, melt the butter or margarine and sauté the onions for 5 to 10 minutes, or until tender. Add the carrots, potatoes, water, salt, parsley, thyme and bay leaf.

Reduce heat to low and simmer for 30 minutes, stirring occasionally. Remove the bay leaf.

Puree the soup in a blender or food processor in small batches and return to the pot. Stir in the milk, mixing well, and season with salt and pepper to taste.

#### Appetizing Bread

#### Ingredients:

- I loaf unsliced white bread
- I cup freshly grated Parmesan ceese
- I cup grated Romano cheese
- 6 cloves garlic, crushed
- 12 cup chopped fresh parsley
- I cup extra virgin olive oil
- 2 tablespoons dried red chile peppers

#### **Directions:**

Preheat oven to 300 degrees F (150 degrees C).



Place the unsliced white bread loaf in a large oven safe serving dish. Cutting only about half way down the loaf, make 8 slices. Sprinkle Parmesan cheese, Romano cheese, garlic, parsley, and 1/2 the extra virgin olive oil over loaf. Spread dried red chile peppers around base of bread.

Bake in the preheated oven approximately 15 minutes, or until the cheese is melted but not browned. Remove from oven and cover with remaining olive oil. Serve at once!

#### Winter Fruit Salad with Lemon Poppyseed Dressing

#### **Ingredients:**

- 1/2 cup white sugar
- 1/2 cup lemon juice
- 2 teaspoons diced onion
- I teaspoon Dijon-style prepared mustard
- 1/2 teaspoon salt
- 2/3 cup vegetable oil
- I tablespoon poppy seeds
- I head romaine lettuce, torn into bite-size pieces
- 4 ounces shredded Swiss cheese
- I cup cashews
- 1/4 cup dried cranberries
- I apple peeled, cored and diced
- I pears peeled, cored and diced

#### **Directions:**

In a blender or food processor, combine sugar, lemon juice, onion, mustard and salt. Process until well blended. With machine still running add oil in a slow steady stream until mixture is thick and smooth. Add poppy seeds and process just a few seconds more to mix.

In a large serving bowl combine the romaine lettuce, shredded Swiss cheese, cashews, dried cranberries, cubed apple and cubed pear. Toss to mix then pour dressing over salad just before serving and toss to coat.







Winter Chicken Bake

#### **Ingredients:**

- I sweet potato
- 1/2 medium sweet onion, chopped
- I medium apple peeled, cored, and chopped
- 3 carrots, peeled and chopped
- 2 skinless, boneless chicken breast halves
- 2 tablespoons barbecue sauce
- I cup cranberries

#### **Directions:**

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a baking dish.

Pierce the sweet potato several times with a fork and cut in half. Place in a microwave-safe dish; pour water to about 1/2-inch deep. Cook in microwave 10 minutes.

Arrange the onion, apple, and carrots into the bottom of the prepared baking dish. Brush the barbecue sauce on both sides of the chicken breasts and lay atop the vegetables. Peel the sweet potato and cut into large chunks; scatter into the baking dish. Sprinkle the cranberries over the dish.

Bake in the preheated oven until the chicken is tender and no longer pink in the center, 45 to 55 minutes. Allow to cool 5 minutes before serving.

#### **Bread Pudding**

#### **Ingredients:**

- I cup white sugar
- I I/2 cups water
- 1/2 teaspoon ground cinnamon
- I pinch ground cloves
- I teaspoon vanilla extract
- 6 slices white bread, toasted and cut into cubes
- I cup raisins
- I cup chopped walnuts
- I 1/2 cups shredded Colby longhorn cheese

#### Directions:

Preheat oven to 350 degrees F (175 degrees C.) Grease a 2 quart casserole dish. Set aside.

In a medium saucepan, heat sugar until it liquefies. Insert a candy thermometer and cook sugar without stirring until it reaches 320 degrees F (160 degrees C). It will be a clear, amber colored syrup. Add the water, cinnamon and cloves. Bring to a boil, reduce heat, and simmer. Stir in vanilla.

Layer in prepared casserole dish: half the toast, half the raisins, half the nuts, half the syrup, and half the cheese. Repeat layers. Bake uncovered for 30 minutes. Serve warm.



Ez's Slow Cooker Hot Chili

#### Ingredients:

- I onion, chopped
- I green bell pepper, chopped
- I clove garlic, minced
- 2 tablespoons olive oil
- 2 pounds ground beef
- 4 (11.5 ounce) cans tomato-vegetable juice cocktail
- I (10.75 ounce) can condensed tomato soup
- I (16 ounce) can chili beans, drained
- 1/8 teaspoon cayenne pepper
- 3 tablespoons chili powder
- I tablespoon soy sauce
- I cup water

#### **Directions:**

In a large skillet over medium heat, sauté the onion, green bell pepper and garlic in the oil for 5 minutes, or until tender. Stir in the beef and cook until brown. Transfer these ingredients to a slow cooker.

Then, to the slow cooker, add tomato-vegetable juice, soup, chili beans, cayenne pepper, chili powder, soy sauce and water.

Cover slow cooker and cook on low setting for 2 hours.

#### **Stained Glass Candy**

#### Ingredients:

- I/2 cup butter
- I (12 ounce) pkg semisweet chocolate chips
- I (14 ounce) pkg flaked coconut
- I cup chopped walnuts
- I (10.5 ounce) package rainbow colored miniature marshmallows

#### **Directions:**

Melt butter and chocolate chips in a pan over low heat. Let the mixture cool slightly before stirring in walnuts and marshmallows. Let cool.

Spread coconut on waxed paper. Divide the cooled dough into two even portions. Form each portion into a long roll. Coat the rolls with the coconut. Wrap the rolls in waxed paper then again in plastic wrap. Refrigerate overnight or longer.

Cut into 1/2 inch slices to serve.



