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Fall 2020

Sherwood Forrest

neighbourhood news

**SFRA
VIRTUAL
AGM**
Tues, Nov 9th
@ 7:30 pm

Falling over COVID by Bruno Galle, SFRA President

Another autumn is upon us as we embrace the changing colours of Sherwood Forrest. At the beginning of the summer, our hope was for the yet again extended lockdown to finally end. While the lockdown was eventually lifted, albeit in slow gradual stages, many of us were elated to finally return to some sort of normal.

While this gradual slow 'opening' hampered many of our planned social events, SFRA managed to hold similar 'themed events' that complied with the government guidelines of the day. Thanks to everyone on the SFRA team, we were able to hold the Easter Word Scramble Hunt, which was a big hit with our neighbours, the Earth Day Art Contest, that also brought some much-needed excitement to many of our young neighbours, and our Zoom fitness classes.

In the meantime, we also managed to get funding for three little libraries, two of which have already been installed. One is in Sherwood Green Park, another is in Henderson Park, while the third is still looking for a home.

Next up is our **Pumpkin Giveaway and Jack-o-Lantern Carving Contest** sponsored by **Modern PURAIR**. Pumpkins will be given out on October 23rd at Sherwood Green from 11 am to 1 pm. **Register for your free pumpkin (quantities are limited!) at SherwoodForrestRA@gmail.com**. For your chance to **WIN 1 of 10 Tims gift cards, be sure to send a photo of your Jack-o-Lantern (open to all residents!) to SherwoodForrestRA@gmail.com by October 31st.**

On the Carmel Heights redevelopment front, sometimes no news is good news! After plenty of meetings and discussions over the past eight months, there have been no new resubmissions or further developments to note. The CHRC sub-committee submitted a series of questions to Mississauga planners in response to the proposed redevelopment in early spring but has not yet received any formal response from the builder. The CHRC neighbourhood meeting held on June 22nd was well attended and many thoughtful questions were asked.

The past two years have presented numerous challenges for the SFRA to say the least. Carmel Heights and the pandemic have made our 'regular' duties much more challenging. For myself, it has been difficult at times to balance the interests of our neighbourhood while complying with ever changing government guidelines. However, it has also been very rewarding to work with a great volunteer executive team who tirelessly continue to dedicate their time and effort in trying to improve our neighbourhood. **In fact, we are celebrating our 30th Anniversary** (see pg 4 for more), so **THANK YOU** to anyone who has served our neighbourhood over the years!

This year's AGM will be held over Zoom on Tuesday, November 9th at 7:30 pm. Please note that it is an election year for the SFRA Executive Committee. If you wish to run for any position listed on page 7, email SherwoodForrestRA@gmail.com.

Thank you to everyone for your trust and confidence in me these past two years and for your endurance in my endless onslaught of emails in trying to keep you updated during this pandemic. Please stay safe and have a great fall!



SFRA Sherwood Forrest Residents Association

A quarterly newsletter
issued by the
Sherwood Forrest
Residents Association

What's Inside

What's Shakin' in the Hood	2
Car Thefts Not Going Away	2
'Tis the Season	3
SFRA 30th Anniversary	4
Like It or Not	6
K9 Corner	6
History of Sherwood Forrest	7
SFRA Committee	7
Local Business Directory	8

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What's **Shakin'** in the HOOD

Not a Lot Happening

The application to sever the property at 1949 Lincoln Green Way into two lots was denied by the City. The owner may or may not resubmit an amended application.

Little Libraries, Big Hit!

You've probably read all about it! Our little libraries at Sherwood Green and Dean Henderson are a great success. (We're working on the third location.) We have a hard time keeping up with stocking kids' books so if you have any books to donate in bulk, drop them off at 2279 Prince John Blvd. with Cara, bibliophile and librarian extraordinaire.



Them the Brakes

In line with the Vision Zero Peel safety program and the "Slow Down" signs in our neighbourhood (you can call 311 and request one!), Councillor Mahoney said that there will be new speed limit signs installed in the near future. Speed limits are expected to drop from 50 to 40km/hr and from 40 to 30km/hr. Why not try out the new speed limits now, just to get into practice.



Car Thefts Still a Problem



It's 4.00 a.m. Do you know where your car is?

SFRA held a meeting in response to the unfortunate uptick of car thefts in our neighbourhood. The meeting was attended by our Peel Regional Police Liaison, John Rodney from 11 Division, Constable Michael Wood from Crime Prevention Services, Constable Erin Korslick from Criminal Investigation Bureau and Councillor Mahoney. Since the meeting held near the end of July, there have been at least three more thefts that have been reported.

Most of the cars being stolen are Lexus, Toyota and other high-end SUVs. Putting key fobs in a box and hoping for the best DOES NOT seem to be helping. If you have one of these coveted vehicles and want to reduce the chance of it getting stolen, park it in your garage. Unfortunately, the SFRA isn't holding a garage sale until May, so you'll have to find another way to declutter and make room for your car. And to deter the punks who rifle through cars looking for loose change, gift cards and a reason to go out at 3 in the morning, lock your doors.



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*Sales Statistics from The Toronto Real Estate Board, Years 2000 through 2020

or drop them off in the mailbox at

History of Sherwood Forrest

by Cara Cross

1853

Richard Oughtred purchased a 100-acre farm where Sherwood Forrest now stands.

1952

The Oughtreds purchased additional land where they subsequently developed the Merchants of Sherwood Forrest (now Sherwood Forrest Village).

1956

The Sherwood Forrest residential community was created. It was part of four farm properties owned by the Oughtred, Guinane, Hammond and Ross families.

1960s

Phase one of Sherwood Forrest was developed by Idlewyde Developments Ltd. The first streets opened were Will Scarlett, Robin (north of Lincoln Green Way), followed by Lionheart and Prince John.

1970s

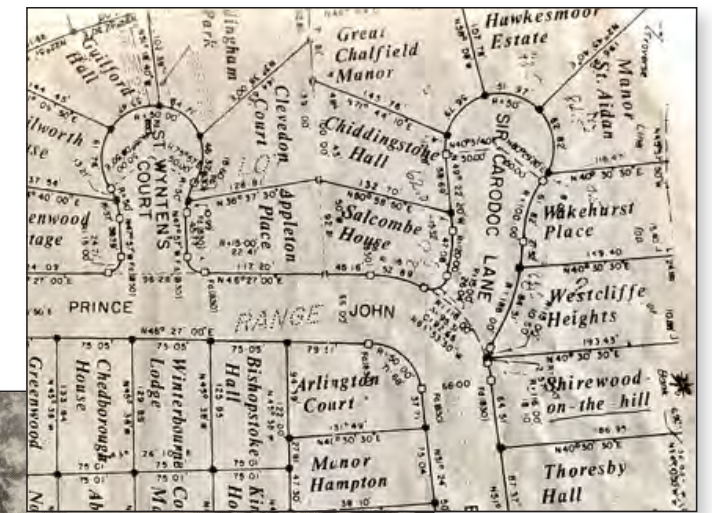
The subsequent phases of the neighbourhood were completed.

1981

Sherwood Forrest Village plaza opened.

1991

The SFRA was established.



Special thanks to Micheline Sands for providing the historical photos.



SFRA Executive Committee

Contact Name	Title & Duties	Contact Number	Email
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Contact the SFRA and get involved in your neighbourhood.

UPCOMING EVENTS

Pumpkin giveaway



October 23, 11am-1pm
Sherwood Green Park

sponsored by



SFRA AGM

via Zoom
Tuesday, November 9
7:30 p.m.

Like It or Not

Like It...

I was pleasantly surprised to see a few new picnic tables added to Sherwood Green Park. It felt a little awkward sitting in the jungle gym.

Like It...

The fall beauty walking in our tree filled neighbourhood, however the leaves seem to be falling and changing a little too early for my liking (or not!).

Not...

Even though I know we live in a safe community, it's been a little scary hearing about all the car thefts in our neighbourhood.

Like It...

Our thoughtful neighbours Nikki and Domenic on Prince John who cleared road drains during the storm while the street was flooding. (Ed. Note: if Nikki and Domenic don't live on your street, you or someone else will have to clear the drain.)

Have something to say? Email your Likes or Nots to SherwoodForrestRA@gmail.com



**K9
CORNER**



For those of you who may not know me, my name is Bo and I'm a Siberian Husky. It's hard to believe I celebrated my 10th birthday earlier this year. My wild pup days are behind me now so one of my favourite Sherwood Forrest things to do is sit in our front yard and observe all my fur friends and their walkers pass by. I'm quite well behaved (some even say, rather smart!) and stay in place unless one of my fave dog walkers is carrying treats in their pocket! If you're slow on the draw, I'm quick to get the conversation about treats going. I also wanted to take this opportunity to thank all of you for your kind gestures over all these years and hopefully we reciprocate enough with the private stash my family keep in the easily accessible car in our driveway. To my fellow SF canines – keep your human family active by walking them regularly, and long live the dog treat!



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'Tis the Season for Sharing!

by Cara Cross

As the days get shorter and evenings colder, warm comfort food meals that use our local harvests are perfect for sharing. Try this delicious recipe for stuffed peppers using any ground meat you prefer and your favourite shredded cheese. To add another spicy twist, use a prepared Caribbean or Mexican cooked rice.

You could also make this dinner fun for Halloween by carving jack-o-lantern faces into the side of the peppers and line the inside with a cheese slice to help keep the filling inside.

Stuffed Peppers

Ingredients:

- 5 or 6 large bell peppers in assorted colours,
- olive oil
- ½ teaspoon minced garlic
- 1 cup chopped onion
- 454 grams (1 lb) ground turkey, chicken or lean ground beef
- 540 ml can of diced tomatoes
- 1 cup frozen or canned kernel corn
- 2 cups cooked rice, shredded cheese, salt and pepper, spices to taste

- Cut off the top of the peppers and remove the seeds. Preheat oven to 375°F.
- In a large deep frying pan, sauté minced garlic and chopped onion in a little olive oil.
- Cook the ground meat thoroughly and add to the onions and garlic.
- Add the corn and tomatoes to the ground meat mixture. Reserve a small amount of tomato juice to pour over top of the peppers after they are stuffed.
- Add cooked rice to the meat mixture and allow ingredients to blend on medium to low heat. At this point you can add salt, pepper and add any other spices such as oregano or chilli pepper flakes to taste.
- Place peppers snugly in a large casserole dish to keep them standing upright and sprinkle some shredded cheddar cheese in the bottom of each pepper.
- Add the meat mixture, filling each pepper half way. Sprinkle in another thin layer of cheddar cheese and then fill each pepper to the top with the meat mixture.
- Top each pepper with a tablespoon of the tomato juice left in the can.
- Bake at 375°F for 40 to 45 minutes. Serve with a fresh salad for a delicious, healthy and comforting meal.

Enjoy!

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