

HOLIDAY CLOSURE

All York Region Ontario Works offices (Georgina, Newmarket, Richmond Hill and Vaughan) will be closed on:
Monday, October 10, 2011 for Thanksgiving.

OW FINANCIAL

Let us know when things change... contact your Case Worker to report changes to your situation right away. If you start working, there may be more supports available to you.



Visit www.york.ca today for information on Ontario Works programs, services and important notices. From the home page, click Services and then select Employment and Financial Support.

EMPLOYMENT AND TRAINING

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If you are between the ages of 15 and 30, are you looking for work, and have experienced conflict with the law, we can help!

Choose a time and a place that best suits you for:

- One-on-one employment counselling
- Resume writing and job search help
- Connecting to jobs
- Referrals to community resources
- Free access to computers, wireless internet, telephones, newspapers, community info-boards and more...

Call Cerian Segal today at 1-888-256-1112 ext. 2612
Making the right connections can make all the difference!

Funded in part by The Regional Municipality of York through the Community Development and Investment Fund.

Retail & Grocery Customer Service Training Program



The March of Dimes offers a three-week customer service training program in retail, grocery and other related sectors.

This program provides employability and customer service skills, safe food handling, job search techniques, interview skills and more!

This program is offered monthly in many locations in York Region. For more information, please call:
905-895-7529 ext. 6503

Next Session: October 11, 2011, Next Steps Employment Centre, 4585 Highway 7 West, Unit 7-9, Vaughan, ON.

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GET S.E.T. FOR SUCCESS

This is your opportunity to participate in skills upgrading to meet your needs and get industry-specific certification.

There is no cost to enroll in this program. Training is for people living in Georgina and surrounding areas.

For more information or to enroll call:

Georgina Trades Training Inc.
905-722-6300

Space is limited.

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HEALTH



Dental Services in York Region

Q: How can I access Dental Services for my children after I am no longer receiving benefits from Ontario Works?

A: York Region can help families access dental care and treatment for eligible children aged zero - 17 through the *Children in Need of Treatment (CINOT)* and *Healthy Smiles Ontario* programs.

If you no longer have access to any dental coverage (including other government-funded programs, like Ontario Works), contact us.



For more information or to book an appointment, call York Region **Health Connection** at 1-800-361-5653, TTY 1-866-252-9933 or visit www.york.ca/teeth

CHILDREN AND FAMILIES

COME IN AND DISCOVER



FREE Early Child Development and Parenting Programs in your community for parents and caregivers with children up to six years old.

For more program information and times of operation, please contact the site you are interested in attending.

EAST GWILLIMBURY

Holland Landing Public School
905-841-1314

GEORGINA

St. Bernadette Catholic Elementary School and Black River Public School
905-722-9630

St. Thomas Aquinas Catholic Elementary School, Keswick
905-722-9630

THORNHILL

Promenade Mall
The Family Resource Centre
905-882-8509

MARKHAM

Unionville Library
905-471-1620

Markham Library
905-471-1620

Ashton Meadows Public School, Markham
905-471-1620

Parkland Public School
Markham
905-472-9685

Milliken Mills Library
Unionville
905-471-1620

RICHMOND HILL

Doncrest Public School
905-731-9596

Lake Wilcox Community Centre
Oak Ridges
905-883-6901

Moraine Hills Public School
Richmond Hill
905-883-6901

Charles Howitt Public School
Richmond Hill
905-841-1314

16th Avenue Public School
Richmond Hill
905-883-6901

VAUGHAN

Maple Community Centre
905-832-8500 or 905-773-4323
ext. 318 for Mother Goose

Maple Creek Public School, Maple
1-866-404-2077

Teston Village Public School, Maple
1-866-404-2077

King City Library
Mother Goose Program
905-773-4323 ext. 318

Michael Cranny Public School, Vaughan
1-866-404-2077



Young Parent Programs for Mothers under the age of 25

- Learn about parenting tips and resources
- Take part in educational programs
- Join in on fun activities with your baby or child in a welcoming environment

Five locations, including: Woodbridge, Richmond Hill, Markham, Newmarket and Keswick

For more information please call:

Rose of Sharon Services for Young Mothers

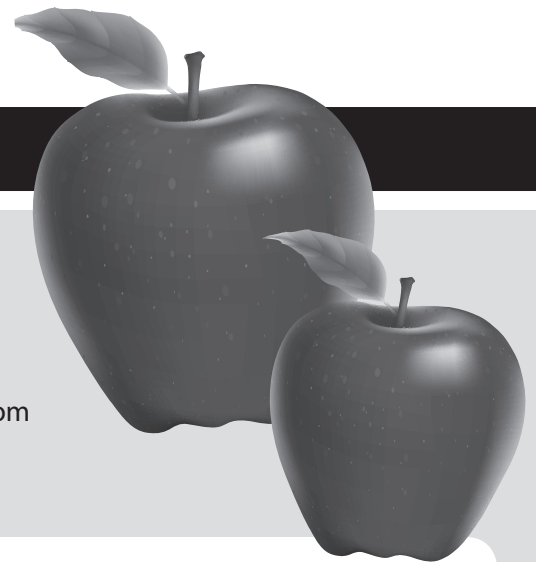
Phone: 905-853-5514 Ext. 231

Toll free: 1-877-516-3715

NUTRITION

Apple Season

Apple picking season begins in late August and lasts through November. Since apples keep well in cold storage, they are available year round. There are many varieties of apples with a wide range of colours including red, yellow, and green. Each variety has different flavours that are sweet or sour and the textures vary from soft to crisp. Choose apples that are heavy and feel firm when pressed gently. For long lasting apples, store in the drawer of your refrigerator.



Homemade Applesauce

A delicious treat any time of the day!

- 12 apples, peeled and quartered
- 1 ½ cups water
- ½ cup white sugar
- 1 tsp. cinnamon
- 1 tsp. lemon juice

1. Wash, peel, and cut apples into quarters and remove seeds.
2. In a medium saucepan, combine the apples, water, sugar and cinnamon.
3. Cook over medium heat, stirring often until boiling.
4. Reduce heat and simmer uncovered for approximately 20 minutes.
5. Remove from heat and stir in lemon juice.
Mash apples with a fork for a smooth sauce.

Makes six cups. Keep applesauce in the refrigerator for up to three days and/or in the freezer for up to six months.

Applesauce Spice Cookies

- 1/3 cup margarine
- 1/2 cup white sugar
- 1 ½ cups applesauce
- 1 tsp. vanilla
- 1 egg
- 2 cups whole wheat flour
- 1 tsp. cinnamon
- 1 tsp. baking powder
- ½ tsp. baking soda

Sugar Topping:

- 1 tbsp. white sugar
- ¼ tsp. cinnamon

1. Cream margarine and sugar together until smooth; add applesauce, vanilla and egg. Beat well.
2. Add flour, cinnamon, baking powder and baking soda; mix well.
3. Drop by spoonfuls onto a greased baking sheet.
4. Bake at 350°F oven for 15 to 20 minutes or until evenly browned.
5. For sprinkle topping: combine sugar with cinnamon and sprinkle over hot cookies. Let cool on racks.

Makes 36 medium cookies.

Source: Lighthearted Everyday Cooking, Anne Lindsay, 1991.