

HOLIDAY CLOSURE

All York Region Ontario Works offices (Georgina, Newmarket, Richmond Hill and Vaughan) will be closed on:

Monday, May 23, 2011

OW FINANCIAL

Reminder to Report Changes

It is your responsibility to report changes right away so you receive the correct amount of assistance from Ontario Works and to assess if you qualify for other benefits.

Some key changes you must report include:

- If you move
- If your rent or shelter costs change
- If the number of people in your family changes
- If your child leaves or returns home
- If your child stops attending school

DID YOU KNOW...

When you no longer receive Ontario Works due to earnings from a job, you may qualify for health benefits for up to six months including a drug card, dental and vision care.

Have you set up Direct Bank Deposit (DBD) yet?

DBD is a faster and more reliable way to get your OW payments.

Call your Case Coordinator to get a DBD registration card today!

FAMILIES & CHILDREN

2011 FREE Summer Camp

For children of York Region residents participating in Ontario Works (OW)

NATURE SWIMMING CRAFTS FRIENDS SPORTS ART FUN

WHO:

Children – six to 13 years old

WHEN:

July until the first week of September

- Depending on your eligibility.

HOW:

OW PARTICIPANTS:

Contact your Social Assistance Case Coordinator for a referral.

Limited funding. First come, first served.

OTHER:

- Children must bring their own lunch, drinks and snacks for each day of camp.
- Instruction is provided by trained and qualified recreation staff.
- Extended Day Camp may be available.
- 1 to 1 support funding is available for children with special needs.

FREE CAMP PACK

Each registered child will receive a **FREE Camp Pack** that includes:

- a knapsack
- sunscreen
- a sun hat
- a lunch bag
- a water bottle

Camp packs will be available for pick-up in June at your OW office.

CENSUS 2011



Census 2011 is May 10

Starting May 2, 2011, all households in Canada will receive a yellow census package. You must answer the 10 questions as of May 10, 2011 by return mail or by completing it online at www.census.gc.ca.

The National Household Survey will be sent to some households in June. If you receive this long-form survey, it is important that you complete it because the information collected helps in community planning and providing community services like housing, immigration services, food banks, etc. Your answers also determine how much money is transferred to your community for health care, education and other social services.

Help to complete the survey is available in 44 languages at 1-877-777-2011.

Visit www.census.gc.ca for more information.

EMPLOYMENT & TRAINING

S.E.T. FOR SUCCESS

Get the **SKILLS, EDUCATION & TRAINING** you need for the job you want **NOW!**

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.

Funded in part through The Regional Municipality of York's Community Development and Investment Fund.

EMPLOYMENT & TRAINING

**RETAIL & GROCERY
CUSTOMER SERVICE
TRAINING PROGRAM**

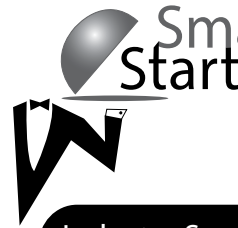
The March of Dimes offers a three-week customer service training program in retail, grocery and other related sectors.

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***

Funded in part through The Regional Municipality of York's Community Development and Investment Fund.



***Want to work in
Customer Service
or Food Services?***

Industry Specific Certification and Training
A Customized *Return-to-Work* Action Plan
A Personal Career Assessment
Job Search Techniques
Personal Success Skills
Work Experience

Smart Start is delivered at various locations throughout York Region

Please call for dates, times and locations

1-866-256-0861

smartstart@jobskills.org jobskills.org/smartstart

Delivered by:



**Location: Newmarket
Start Date: May 24, 2011**

**LIFE SUCCESS
STRATEGIES WORKSHOP**

***Exploring career options?
Looking for life success skills?***

COSTI Immigrant Services offers a FREE four-week program which provides individual coaching and group workshops to help you with your career goals.

**For more information call
Pam Mitchell at 1-888-256-1112 ext. 2265**

**Vaughan - May 16 to June 13
Newmarket - July 4 to July 29**

**Steps Society for
Permanent Recovery**

***Are you in recovery or impacted
by drug or alcohol addiction?***

Don't miss the chance to enroll in this eight-week pre-employment program providing computer training, individualized supports, job placements and much more.

You must be in recovery or impacted by drug and/or alcohol addiction and unemployed or underemployed to participate in this program.

**For more information call Jackie Tersigni
at 905-850-3490 ext. 2507**

**Next session dates in Richmond Hill:
May 16 to June 10 and June 27 to August 29**

Funded in part through The Regional Municipality of York's Community Development and Investment Fund.

RECIPE - FRUIT AND FIBRE MAKE-AHEAD MUFFINS

MAKE-AHEAD MUFFIN MIX

- 3 cups whole wheat flour
- 3 cups all-purpose flour
- 1 cup brown sugar
- 1 cup sugar
- 2 cups natural bran
- 1¾ cups instant skim milk powder
- 1¼ cups all-bran cereal
- ¼ cup baking powder
- 1 tbsp salt
- 1 tsp cinnamon
- ½ tsp nutmeg
- 1 tsp baking soda

In a large bowl, combine flours, sugars, bran, skim milk powder, all-bran cereal, baking powder, salt, spices and baking soda. Refrigerate in air-tight container for up to four weeks. Stir well before using.

Makes about 10 cups of mix; enough for four dozen Fruit & Fibre Muffins.

FRUIT AND FIBRE MUFFINS

Delicious and nutritious muffins fresh from the oven. Just add the liquid ingredients, spoon into muffin tins and bake.

- 2½ cups Make-Ahead Muffin Mix (recipe to left)
- ½ cup raisins
- 1 large egg
- 1 cup applesauce (or plain non-fat yogurt or 2 large mashed ripe bananas)
- ¼ cup water
- 2 tbsp vegetable oil

Preheat oven to 375°F. In large bowl, combine muffin mix and raisins. In small bowl, whisk together egg, applesauce, water and oil; pour over dry ingredients and stir just until moistened. Spoon into lightly-greased muffin tins. Bake for 15-20 minutes or until tops are firm and golden brown. Yield: 12 muffins

Shopping Tip: A trip to the bulk food store will help you save money for the muffin mix. Buy the bran, all-bran cereal, skim milk powder and raisins in bulk rather than the brand name packages.

Variations: Substitute other dried fruit for raisins. Try dried cranberries, chopped dates or apricots.