

## IMPORTANT INFORMATION: HOLIDAY CLOSURE

All York Region Ontario Works offices (Georgina, Newmarket, Richmond Hill and Vaughan) will be closed on **Monday, February 20, 2012 to observe Family Day**

## OW FINANCIAL

### Free Tax Clinics from mid-February to the end of March 2012

**Space is limited. Call early in February to book your appointment.**

The Chartered Accountants of Ontario offer free income tax preparation to York Region residents with a household income below \$30,000 (with dependents) or an income below \$20,000 (without dependents).

Individuals with rental income and/or business income do not qualify for the Free Tax Clinics program, regardless of the amount of income.

Agency	Location	Phone Number
Angus Glen Library	<b>Major Mackenzie/Warden</b> 3990 Major Mackenzie Dr. E. Markham	905-513-7977
Bathurst Clark Resource Library	<b>Bathurst/Clark</b> 900 Clark Ave. W. Thornhill	905-653-7323
Dufferin Clark Library	<b>Dufferin/Clark</b> 1441 Clark Ave. W. Thornhill	905-653-7323
East Gwillimbury Public Library	<b>Green Lane/Yonge</b> 19513 Yonge St. Holland Landing	905-836-6492
Georgina Public Libraries-Keswick Branch	<b>Woodbine/Wexford</b> 90 Wexford Dr. Keswick	905-476-5762
Maple Library	<b>Keele/Major MacKenzie</b> 10190 Keele St. Maple	905-653-7323
Markham Village Library	<b>Hwy 7/Markham</b> 6031 Highway 7 Markham	905-513-7977
Milliken Mills Community Library	<b>14th Ave./Kennedy</b> 7600 Kennedy Rd. Markham	905-513-7977
Newmarket Public Library	<b>Main/Davis</b> 438 Park Ave. Newmarket	905-953-5110
Oak Ridges Moraine Library	<b>King Side Rd./Yonge</b> 13085 Yonge St. Richmond Hill	905-773-5533
Pefferlaw Public Library	<b>Hwy 48/Hwy 23</b> 38 Pete's Lane Pefferlaw	705-437-1514
Peter Gzowski Branch Library	<b>Dalton/Black River</b> 5279 Black River Rd. Sutton	905-772-5702
Pierre Berton Resource Library	<b>Islington/Rutherford</b> 4921 Rutherford Rd. Woodbridge	905-653-7323
Richmond Hill Public Library	<b>Major Mackenzie/Yonge</b> 1 Atkinson St. Richmond Hill	905-884-9288
The Cross-Cultural Community Services Association	<b>Warden/Steeles</b> 3636 Steeles Ave. E. Markham	905-948-1671
Thornhill Community Centre	<b>Bayview/John</b> 7755 Bayview Ave. Thornhill	905-513-7977
Unionville Library	<b>Hwy 7/Kennedy</b> 15 Library Lane Unionville	905-513-7977
Whitchurch-Stouffville Public Library	<b>Main/Park</b> 30 Burkholder St. Stouffville	905-642-7323
Woodbridge Library	<b>Islington/Hwy 7</b> 150 Woodbridge Ave. Woodbridge	905-653-7323

### Let us know when things change...

Contact your Case Worker to report changes to your circumstances right away. If you start working there may be more supports available to you.

### Visit [www.york.ca](http://www.york.ca) today!

Visit us at [www.york.ca](http://www.york.ca) for information on Ontario Works programs, services and important notices. Select the Department tab on the left of the main screen. Look under the Community and Health Services Department and follow the link to Employment and Financial Supports.

## EMPLOYMENT AND TRAINING

### Retail Customer Service Training Program



**The March of Dimes offers a three-week retail customer service training program.**

This program provides employability and customer service skills, job search techniques and interview skills. WHMIS training and PROTON food handling certification is also available.

**Next sessions: Jan. 30 - Feb. 17 (Markham)  
Feb. 21 - Mar. 8 (Georgina)**

**For more information, please call:  
1-888-256-1112 ext. 6503**

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

## 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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**EMPLOYMENT AND TRAINING**



**COSTI Immigrant Services is offering Life Success Strategies Workshops.**

**Exploring Career Options? Looking for Life Management Skills? We can help!**

The free four-week "Life Success Strategies" Life Skills and Career Options Program offers Individual coaching and group workshops, including:

- Skills Assessment
- Self-Esteem Skills
- Goal Setting & Action Plan
- Housing Search
- Success Strategies for the Workplace
- Self-Marketing Skills
- Transportation Tips
- Personal and Professional Communication Skills

To register for the program, contact Pam Mitchell at 1-888-256-1112 ext. 2265

**Vaughan: Jan 30th - February 24th  
Newmarket: March 5th - March 30th**

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**CHILDREN AND FAMILIES**

**PLAY**

**FREE RECREATION AND SPORT PROGRAMS**

**FOR ELIGIBLE children and youth AGES 4 TO 18** and single parents receiving Ontario Works.

Choose from: arts and crafts, dance, martial arts, sports, swimming, yoga and much more!



Gym memberships and drop-in activities are also an option.

Call the KIDSLINE at **1-888-703-KIDS (5437)**  
**TTY 905-762-0401**  
and press Option 6 to see if you qualify.

Eligibility includes: children, youth and single parents receiving Ontario Works, Child Care Fee Assistance or Rent Geared-to-Income tenants.



**STEPS**  
Society for Permanent Recovery

Assists people who are in recovery or impacted by drug and/or alcohol addiction

**In 2011 STEPS assisted 22 people in obtaining gainful employment — STEPS can assist you too!**

**If you want to learn:**

- Basic computer skills
- How to set goals
- Life success skills
- Your Personality Type
- How to prepare a resume
- How to job search effectively to assist in obtaining employment

**THEN STEPS IS THE PROGRAM FOR YOU!**

To be eligible for this program, you must be:

- In recovery or impacted by drug and/or alcohol addiction
- Able to attend an eight or four week program to completion

**Some comments from past participants were:**

"Excellent experience" "would recommend to others"  
"really enjoyed personality dimensions" "learned a lot about me which will help in my job and personal life"

**Interested Ontario Works participants should contact Jackie Tersigni at 905-850-3490 ext. 2507**

**Sessions will be ongoing throughout 2012 at sites in Richmond Hill, Newmarket and Keswick**

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

**2012 FREE Summer Camp**

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



**WHO:**

Children – six to 13 years old

**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.

**WHEN:**

July until the end of August  
• Depending on your eligibility.

**HOW:**

**OW PARTICIPANTS:**  
Contact your Social Assistance Case Coordinator for a referral.  
*Limited funding. First come, first served.*

**FREE CAMP PACK**

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

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

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

**NUTRITION**

**Quick Macaroni and Cheese**

- |        |                       |        |
|--------|-----------------------|--------|
| 1 cup  | macaroni              | 250 mL |
| 2 tbsp | margarine             | 30 mL  |
| 2 tbsp | flour                 | 30 mL  |
| ¼ tsp  | dry mustard powder    | 1 mL   |
| 1 cup  | milk                  | 250 mL |
| 1 cup  | grated cheddar cheese | 250 mL |
|        | salt and pepper       |        |

1. In a large pot, bring water to a boil and add pasta. Cook for 7-10 minutes and drain.
2. In a separate saucepan, melt margarine on medium heat. Stir in flour and mustard. Add milk slowly, stirring constantly.
3. Reduce heat to low. Add cheese while continuing to stir until melted and sauce is smooth.
4. Add pasta to sauce and stir gently. Add salt and pepper to taste. Makes 4 servings.