Learning by doing at General Wolfe



STUDENTS PREPARE special dinners for the open house. Students led by a French chef and a Swiss baker are responsible for running the cafeteria where other students at the school buy their lunch.



AMONG THE FEW STUDENTS who used time in their craft course to build this canoe are Paula Reibin and Roy Hume. The canoe was given away as a door prize at the open house.



BILL ROTTER waters plants. He is among the students taking a course in hortic

Students want to show what they can do

Open house at most high schools or elementary school features the work of the students but at General Wolfe High School the annual upon house is a happening.

Attracting from 2,000 to 4,000 each year, the event take endless hours of work and preparation. Reporter Bob Bur visited the school on the day of the open house.

Where else can you have prime ribs of beef, green bear and Palm William with all the trimmings in a dining room thost or hostess — all for \$5.?

The meal is prepared and served by students is restaurant management. The bake sale is an annual hit. Le by a Swiss baker, the students bake and sell piles of bake goods.

The meal and baked goods are sold at a slight profit ar the proceeds are turned over to Wolfe Enterprises to he offset field trips, dance bands and the host of other activitie in which the school population is engaged.

A retail store, day care centre, auto repair shop, welding shop and a host of other shops and classrooms put project they've worked on during the year on show.

As one teacher explained, the students want to show the can do something. They don't have to be pushed to put on false showing.

General Wolfe High School is one of two vocational hig schools in the region and it serves north Halton as well as th Oakville area.